

AUSTRALIA COAST TO COAST

JULY 2015

COUNTRY STYLE

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BRETT GRAHAM'S
COUNTRY CHILDHOOD**

THE ART OF LIFE
How a criminal lawyer
became a painter

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worlds away

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LIAW**

WINNER OF MASTERCHEF AUSTRALIA 2010,
HOST OF DESTINATION FLAVOUR AND AUTHOR



WHEN I FIRST SAW THE IMAGES OF ARTIST MATILDA JULIAN WALKING UP THAT GOLDEN HILL WITH HER EASEL FIRMLY

tucked under her arm, followed closely by her constant companion, Banjo, I caught my breath. They were a vivid reminder of how beautiful the Australian landscape is and how inspiring it has been — despite the, at times, extremely harsh conditions — to generations of artists and writers. It is a beauty that Matilda herself says she took some time to fully appreciate. “I don’t think I thought it

was pretty at all for about three years,” she says of her home near Dubbo, in NSW’s central west. “When I started to paint landscapes, that’s when I started to think that where I live is beautiful. When you practise art, it does make you more observant and appreciative of things.”

At *Country Style*, we always strive to bring you inspiring stories and beautiful places — and part of that is learning, as Matilda did, how important it is to slow down and observe, to appreciate our surroundings. Part of this issue is dedicated to showing you places we have discovered to tempt you to leave home and travel around our wonderful country. From remote spots, such as the luxury tents you can find at Sal Salis, nestled in sand dunes overlooking WA’s Ningaloo Reef, to a farmstay on Kangaroo Island, there’s something for everyone in our travel special.

And I must mention the journey that Bill Lark began in 1991, when he was persuaded to try his hand at making whisky during a fishing trip with his Scottish father-in-law on the River Clyde in Tasmania. Turn to page 82 to read more about Lark Distillery and the island’s whisky trail, a path that’s proved very popular since Sullivans Cove made the world take note when they won Best Single Malt at the World Whisky Awards in 2014.

Our Harvest Table competition is on again — it’s a great opportunity to inspire your children to grow their own food and truly understand that paddock-to-plate connection.

Until next month,

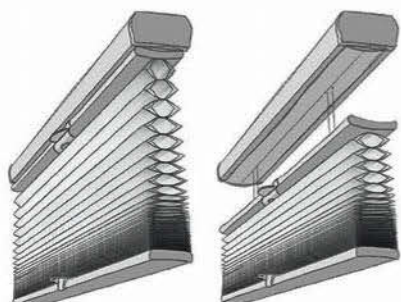
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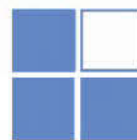
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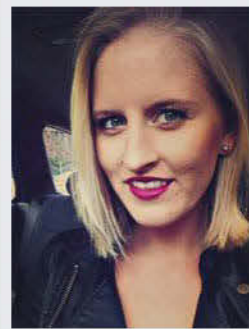


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MLC GIRLS BECOME
WORLD-READY WOMEN

CONTRIBUTORS

in this issue...



RHIANNAN ATCHISON

Rhiannan has assisted with several of our fashion features, including the one on page 116.

Did you spend time in the country when you were growing up? My aunt and uncle owned a dairy farm near Nowra on NSW's south coast. We would spend weekends there and I loved exploring the surroundings.

Where would you like to go next? I'd love to drive from Sydney to SA's Flinders Ranges. I've always wanted to camp out in the middle of nowhere and wake to birds, trees and not much else.

What do you love about your job? It's always so much fun arriving at a farm, soaking up the surroundings and shooting with an amazing view. It's usually hard to leave, to be honest.



DANIELLE SELIG

Stylist Danielle created our beautiful bedroom decoration story on page 58.

Did you spend time in the country when you were growing up? My grandparents lived on a property in Bingie on the NSW south coast. I used to love visiting them — so much so that I would usually tear up when leaving. It was here my grandpa taught me to drive the ute and how to de-bog — although, I seemed to have lost my touch after getting badly bogged on a recent *Country Style* shoot!

What do you love most about the country? The pace, the open space, the cleanness and the freshness of the air, the gardens and the local bakeries (the Robertson Pie Shop is a fave!).

What does the country mean to you? Freedom to travel and explore without restraint.

COUNTRY STYLE

The *Country Style* homewares range is in stores now. See page 139 for stockists nationwide.



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OUR COVER
STEP ABOARD FOR A PICNIC
EXCURSION ON VICTORIA'S
LAKE DAYLESFORD. SEE PAGE 104.

PHOTOGRAPHY LISA COHEN
STYLING TESSA KAVANAGH



**SAVE MORE THAN \$47 ON THE COVER PRICE WHEN YOU
SUBSCRIBE OR RENEW THIS MONTH. SEE PAGE 136.**

ENJOY THE VIEW

Stylist Danielle Selig took this while on the road for us in Tasmania. Follow us for more photographs behind the scenes. @countrystylemag



PRINTS CHARMING

Readers loved the Mudgee home of winemaking couple Peter and Hannah Logan, and their baby daughter, Clementine. Photography Felix Forest, styling Phoebe McEvoy That wallpaper is my absolute favourite image. **Adriana Christianson** Nothing like a good eclectic mix. **Val Western** I adore this room! **Jane Toohey**

your page

Readers engage with cooking, craft and a mystery revealed.

CRAFT INSPIRATION

The handmade issue has inspired me to pursue a more artistic lifestyle, and attempt to create something unique and beautiful. Seeing a snapshot of the lives of such creative people in the May issue made me realise that artists are not elusive people who live exclusive lives, they're simply regular people who are more in touch with their imagination and take the time to pursue creativity. I'm now attempting to get in touch with my imaginative side and to be creative in various ways at least once a week. Thanks again for continuing to deliver an entertaining and visually stunning magazine. **Camille Bergman, Yallambie, Victoria**

COUNTING OUR BLESSINGS

Inspired by Steve Cumper's 'Simmer Down' in the May issue, I start dreaming about what I'll put in tomorrow's vegetable casserole. We've harvested lots of sweet potatoes, chillies, chokos and jerusalem artichokes, and the dried beans are soaking. The news report says there's flooding in coastal NSW and Queensland. My thoughts return to the casserole, and to how grateful I am that we have power to cook, and a safe and dry home to enjoy Sunday lunch.

MAKE GOOD

Our annual handmade issue inspired readers on Facebook to start sewing. You had me at 'handmade'. **Evonne Carr** I'm contemplating stitching some sweet little birds during the winter months. **Melinda Webster** What a great issue — I love the bird embroideries, thank you so much! **Jan Dwyer**



I only hope that the people suffering as a result of the east coast rains and winds, and the tireless SES workers, will soon be able to enjoy a hearty home-cooked casserole. We take so much for granted, including the ability to harvest and cook, and having a dry place to lay our heads at night.

Elizabeth Docking, Kurrajong, NSW

STEP INTO THE GARDEN

Have you ever admired a dreamy property from the fence line and wondered what it looked like behind the trees? Recently we took the plunge and relocated from the NSW central coast to the little English-style village of Westbury in Tasmania's Meander Valley. And now every day I drive past a stunning garden, wondering what it's like inside.

To my delight, when I opened the May *Country Style*, I saw my mystery property was featured in all its beauty on page 52. Congratulations to Dinah FitzGerald and Philip Leith for preserving this wonderful garden and sharing your little piece of heaven with us. Also a huge thanks to *Country Style* for the great Tasmanian stories. **Melissa Lamplough, Westbury, Tasmania >**



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walking off with all the awards.”*

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MARKING A SPECIAL DAY

My gorgeous mum is now what you'd call a 'grey nomad'. She knew she'd be away for Mother's Day, so kindly left the mothers of the family a beautifully wrapped gift on the piano. With much anticipation, I patiently waited the five days until I could open and read what I knew was going to be *Country Style*. With my babies playing at the park with their dad, I set myself up, coffee in hand and untied the ribbon... A great opportunity to get into your mag in its entirety and soak up the joys of the day.
Justine Napier, Cronulla, NSW

MY FIRST MOTHER'S DAY

The May Mother's Day issue arrived on my first child's two-month birthday and contributed to the growing excitement about my first Mother's Day. Amid the chaos of bringing up baby, *Country Style* offers a rare five minutes of serenity. I expect its arrival at each monthly milestone will help me pause and reflect on another wonderful month as a mum.
Rebecca Levitt, Griffith, ACT

WEDDING WITH STYLE

This is a little thank-you letter. My husband and I recently got married. My husband is from the country but I have always lived in the city. What I really wanted to pass on to your team is that when planning our wedding celebrations, we actually used my old copies of *Country Style* for decorative inspiration... and we had a glamorous country wedding! Your magazine is my regular escape from the city chaos I am surrounded by. *Country Style* reaches well beyond the home — in our case, it helped define a great time in our lives.
Naomi Richmond, St Lucia, Queensland

PRIZED COLLECTION

I have *Country Style* magazines dating back to the mid-1990s. We moved to Queensland in 1996, returning three years later, and my collection went with me, there and back. I worked in a newsagency for many years; my family used to laugh, they said it was like "putting a kid in a lolly shop". But I love my *Country Style* magazines, and couldn't bring myself to part with them.
Sandra Turner, Elliminyt, Victoria

KEEPING MEMORIES ALIVE

My wife Dorothy was an enthusiastic reader of *Country Style* for 15 years. Unfortunately, I lost her to cancer 12 months ago, but her *Country Styles* kept turning up in our letterbox each month. I have cancelled most of her other subscriptions, but have continued *Country Style*. It keeps her memory alive, and I enjoy reading about the people and all the places that we used to visit in this great country of ours. I can now understand why she was so keen to get her copy each month. Being a farmer, life on my own has been difficult at times; but your magazine is an inspiration to me these days.
Graham Hamilton-Smith, Meredith, Victoria

LETTER OF THE MONTH

READERS CONNECT

I wrote a letter that was published in your May 2015 issue, headed 'Anniversary Edition'. A few days after the magazine went on sale, I received a message from a lady named Margaret who tracked me down; she lives in nearby Mount Barker. She had read my letter and was hoping I had kept my back issues of *Country Style*; she was desperate for the August 2014 issue and wanted the pattern for a throw rug to knit for her daughter-in-law.

As I have kept my back issues, I carefully removed the pattern and dropped it into her letterbox. Later the next day I received a very appreciative and thankful telephone call from Margaret. One reader was able to help another.

*Belinda Osmond,
Littlehampton, SA*



Congratulations to Belinda who has won a set of products from MerinoSnug, valued at \$668, with which to keep warm over winter. (03) 9786 1113; merinosnug.com.au



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PEOPLE GEURIE NSW

Matilda with Banjo her dog on top of Bald Hill, looking towards Geurie. **FACING PAGE** Matilda's painting *Studio Assortment* above a rustic table made by a friend in the Bliss and Friends coffee shop and gallery.

change of view

ONCE A CRIMINAL LAWYER, MATILDA JULIAN IS NOW MAKING AN IMPACT AS A PAINTER IN NSW'S CENTRAL WEST.

WORDS CATHERINE McCORMACK PHOTOGRAPHY FELIX FOREST STYLING PHOEBE McEVROY



PEOPLE GEURIE NSW

Bottle of Dandelions hangs near a basket made by the Tjanpi desert weavers at Alice Springs. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** Banjo leads the way up Bald Hill; looking from the bedroom to the studio; "This is how I usually paint — from life"; *Wild Lettuce Tea for Later* above a cupboard passed down by Matilda's grandmother; the self-portrait at bottom right was a finalist in the 2013 Portia Geach Memorial Award; this front view of the house brought Matilda to Geurie; the studio desk; *Portrait of Nadia* hangs at the coffee shop; sitting outside the bedroom window.



It took several years — and a lot of painting in the open air — before Matilda Julian could see the beauty in NSW's central west. The artist, shop owner and sometime solicitor lives and works in Geurie, a small village 30 kilometres south-east of Dubbo, where seasonal extremes are reflected in the landscape.

"It's really hot and it's really cold, and I don't think I thought it was pretty at all for about three years," says the 30-year-old. "When I started to paint landscapes, that's when I started to think that where I live is beautiful. When you practise art, it does make you more observant and appreciative of things."

Instinct and inner reflection have driven Matilda's artistic life. A finalist in the 2013 Portia Geach Memorial Award for portraiture and the NSW Parliament Plein Air Painting Prize, and twice — in 2012 and 2014 — in the Norvill Art Prize for landscapes, Matilda is self-taught and happy to explore different subjects. Her present focus is on still-life painting and recent exhibitions have been filled with flowers and other plants.

"I go through phases," she says. "I don't know if it's because I've never been to art school, but I don't feel 100 per cent comfortable with any subject — so I just figure you have to give everything a go."

Matilda grew up in Bilpin, in the NSW Blue Mountains. Despite achieving excellence in art at high school, she went on to study law at Sydney's UTS. In 2009, she moved to Dubbo to work for the Aboriginal Legal Service and her search for a home led to Geurie. "I saw the front view of the house in a property magazine," Matilda says. "I'd been looking in Dubbo, but I liked that Geurie was smaller and quieter. The house was a little bit above my price range, but I just had a feeling — it seemed to suit me."

The 1860s two-bedroom cottage, with a wraparound bullnose verandah and an adjoining studio, is the last property on the street, and looks out towards hills and paddocks. When she moved in, Matilda wasn't practising any art but a temporary move to Alice Springs for a job as a youth worker soon changed that. "I took my dog Banjo with me and I couldn't find a place for us to live, and he ended up in boarding kennels while I was travelling to and from remote communities," she says. "You know when you think you've made a change for the positive but then things just get worse? I realised it was the small things, like having my own garden with chooks and a worm farm; it was those little bits of daily life that I needed."

While away, Matilda took a life-drawing class, which "made me feel something that I hadn't felt in a really long time". She quit her job, enrolled at the College of Fine Art in Sydney and moved back to Bilpin. A few days later, Matilda decided that wasn't right either. >





PEOPLE GEURIE NSW

Matilda heads off to paint with her "perfect companion".

"I moved back to Geurie and I just decided, 'There's no art school here, so I have to be self-disciplined,'" she says. "I started painting and entering competitions, and having pop-up art shows — and along the way I've had little successes that keep me going."

The late Margaret Preston is an inspiration — "I don't think anyone has ever been able to make as beautiful and as skilful still-lives as she did" — as are contemporary artists Guy Maestri and Ben Quilty. When it comes to her own work, Matilda has no set process and describes her style as "slapstick". "I just know that I'm really untidy when I paint," she says with a laugh. "I don't wash my brushes, there's paint everywhere and I just hope for the best."

Banjo, who Matilda rescued from the Dubbo pound, is her constant companion and Matilda is also a foster carer for 16-year-old Unika. "I first started thinking about being a carer about five years ago," she says. "In my work as a criminal lawyer, I was dealing with a lot of young people who were in custody because they didn't have a home to go to. I'd always think, 'I have a spare room!' But you can't do that, you have to go through the proper agencies."

"When Unika came to me, she'd had about 30 carers in nine years and she didn't have any friends or family. The joy has been seeing the little things that have changed for her in the past year — a lot of her anxiety-related

habits have gone and she likes going to school now. I committed to her because I want her to finish school."

Matilda also stays busy running Bliss and Friends, the coffee shop she opened in August 2014 on the Mitchell Highway in Geurie's village centre. It's the second shop she has opened in the region (her first, Matilda and Banjo, 90 kilometres to the east in the town of Gulgong, is now run by new owners), and the space doubles as a gallery for her work.

"I sell a surprising amount," Matilda says. "People drop in just for my art now, which is really good — and it's really nice to hear people say they like it."

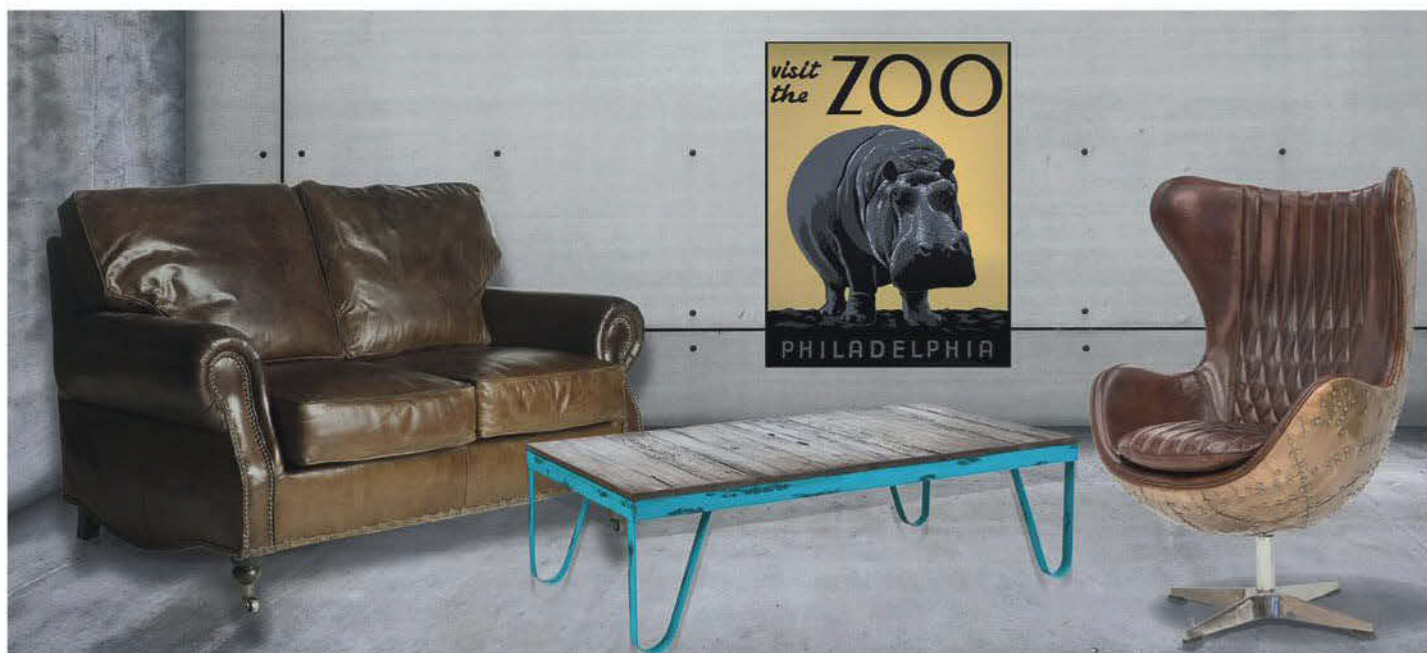
The coffee shop is open daily, with Matilda also hosting the occasional twilight supper on the pavement out the front. "It suits the way I want to live. I like getting up early and being busy, and then I'm closed by lunchtime, so Banjo and I go to the river for a swim," she says.

"I feel like there's so many opportunities and possibilities that you come across living in the country. You have more time outside of work and you're much more connected to the community. I don't have family here, but I feel like I have so many people around to make things happen — I never experienced that in the city." *

Bliss and Friends is on the Mitchell Highway at Geurie, NSW. To see more of Matilda's work, visit matildajulian.com.au. And to read more about Banjo, turn to page 78.



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Sheep graze at Kelburn
Park, a farm near NSW's
Goulburn. See story page 30.



july

Wrap up warm to watch
a stockman's challenge, or enjoy
winter food and wine festivals.





call of the café

It can be hard getting out of the house in winter. Nothing wrong in that — when nature hibernates, it's timely to put a hold on your own urges and take stock. But we're social creatures and I like to break step by visiting Lilydale Larder, my local café, where it's impossible to hide in a corner even if you try. Friendly greetings from Rhonwen and Bob from The Pear Walk, who offer pears from their trees, and Uwe, who, at 79, says he's helping a neighbour repair his roof. It never ceases to amaze how busy country people keep themselves when they retire.

Cafés in winter are havens. When I feel like a change of scenery, I'll drive to see the rivers rushing with winter rains, and venture somewhere new like the Hubert & Dan Café in Longford — a place where wrapped-up locals drop in to pass time, gaze longingly at cakes in the glass displays, and swap notes on how the town is ticking. I choose French Earl Grey tea and a luscious apricot and coconut tart, then cross the road to Longford Antiques where the aroma of furniture polish beckons and Michael loves to chat. On a gloomy day, the busy pastimes of small communities just getting on with it can lance a selfish and miserable mood.

Words by Hilary Burden, author of A Story of Seven Summers (Allen & Unwin, \$29.99).

WHEN THE COUNTRY COMES TO THE CITY

WESTERN AUSTRALIAN INDIGENOUS ART AWARDS July 4th–October 12th

One of the richest Indigenous arts prizes in the country, the awards and accompanying exhibition celebrate the diversity and excellence of art from all corners of Indigenous Australia. At the Art Gallery of Western Australia in Perth.

(08) 9492 6622; artgallery.wa.gov.au

REGIONAL FLAVOURS 18th–19th

Produce from Queensland farming regions, including the Granite Belt and the Lockyer Valley, will be on show at Brisbane's South Bank Parklands. Visitors can also enjoy chef demonstrations and sample wines from regional wineries, and learn about farm-to-table food in the Epicurious Garden. (07) 3156 6366; regionalflavours.com.au

MELBOURNE CRAFT AND QUILT FAIR

23rd–26th A great opportunity to see displays from around the country, attend workshops and classes, and shop for crafting supplies at the Convention & Exhibition Centre at South Wharf. Tickets from \$17. (02) 9452 7575; craftfair.com.au

ACT

MADE BY HAND AT BUNGENDORE 4th

Explore the village of Bungendore and head to the War Memorial Hall where you can browse through stalls selling items made by the stallholder, from jewellery and preserves to clothing and art. themarketatbungendore.com

NSW

THE ART OF WOOL Until August 2

Arworks, and garments from local and international designers, that bridge the divide between farm and fashion at the New England Regional Art Museum in Armidale. (02) 6772 5255; neram.com.au

BLUE MOUNTAINS ANTIQUES FAIR

4th–5th The Blackheath Community Hall will present a wide range of antiques and collectables, including furniture, jewellery, silver, linen, books and porcelain. 0428 446 534.

SOUTHERN HIGHLANDS WRITERS' FESTIVAL 10th–12th

Be inspired by some of Australia's leading writers of books, poetry, plays and films, and enjoy three days of thought-provoking ideas, discussions and workshops around Bowral. Tickets from \$25, bookings essential for some events. shwf.com.au

COAL AND ALLIED SINGLETON ART PRIZE

18th–21st In the heart of the Hunter

Valley, Singleton hosts one of the largest NSW country art shows with a prize pool of more than \$18,500. There will be around 600 works on show. Entry \$2. (02) 6577 6156; singletonnonhunterrotary.org.au

SOUTH AUSTRALIA

WINTER REDS WEEKEND 24th–26th

Come to the Adelaide Hills to enjoy hearty food and the wonderful red wines produced in the region. 1300 305 577; adelaidehillswine.com.au

WILLUNGA ALMOND BLOSSOM FESTIVAL

25th–26th Bring the family to the Fleurieu Peninsula and enjoy the fun of this annual festival, which includes food, wine, crafts, rides and fireworks. 0411 065 109; almondblossomfestival.com.au

TASMANIA

HUON VALLEY MID-WINTER FEST

17th–19th Dress up for the annual cider festival at Willie Smiths Apple Shed in the town of Grove, or just come along for the Friday night feast with local food, craft ciders and music. Tickets from \$13.30. huonvalleymidwinterfest.com.au

DEVONPORT JAZZ FESTIVAL 23rd–26th

Now in its 13th year, the program features artists from Tasmania and

interstate performing in Devonport and the surrounding areas. (03) 6424 0511; devonportjazz.com

VICTORIA

STRICTLY QUILTS EXHIBITION 3rd–12th

A display of quilts made in the district at St Bernard's Primary School Hall in Wangaratta. Entry \$3. (03) 5721 2598.

MILDURA WRITERS' FESTIVAL 16th–19th

A gathering of some of Australia's best writers in a program of workshops, lectures and discussion forums. Bookings essential. (03) 5022 9542; artsmildura.com.au

WINTER MIRACLES ORCHID SHOW

18th–19th The Yarra Valley Orchid Society Plant and Orchid Fair held at Silvan features orchids grown by enthusiasts from around the state. (03) 9737 9354; ausfernsnorchids.com

WESTERN AUSTRALIA

KIMBERLEY ART PRIZE 4th–9th The state's longest running art prize and one of the most highly acclaimed; these artworks, on show at the Derby Civic Centre, are not to be missed. (08) 9191 0972; sdwk.wa.gov.au

NATIVE PLANT GROUP 5th It's a 9am start for green thumbs wanting to learn how to grow and care for local native plants at KBULG Nursery, Karlkurla Park, in Kalgoorlie-Boulder. Novices welcome. 0418 935 498; kbulg.org.au

MOWANJUM FESTIVAL 9th The culture of the Worrorra, Ngarinyin and Wunumbal peoples of the Western Kimberley, presented in performance and art at Mowanjum Aboriginal Art & Culture Centre, near Derby. (08) 9191 1008; mowanjumarts.com

TELLING TALES IN BALINGUP 11th–12th

An enchanting book and storytelling festival for children aged four–13 years. Interactive one-hour, age-appropriate sessions are held with WA authors and illustrators in various locations on the main street. (08) 9764 1291; tellingtalesinbalingup.com.au

NORTHERN TERRITORY

ALICE SPRINGS SHOW 3rd–4th Finishing with a big fireworks display, the carnival atmosphere of the agricultural show at Blatherskite Park will delight the whole family. Adults \$15, children \$7. (08) 8952 1651; alice-springs.com.au

QUEENSLAND

CLONCURRY STOCKMAN'S CHALLENGE

8th–12th Considered one of the greatest performance horse events in the country, the Stockman's Challenge will be held at the outback town's Equestrian Centre. 0409 891 177; currychallenge.com.au

QUEENSLAND GARDEN EXPO 10th–12th

Held at Nambour Showgrounds on the Sunshine Coast, this year's subtropical

garden expo features exhibits, lectures, demonstrations, and favourites such as the Giant Organic Kitchen Garden. Tickets from \$16. (07) 5441 4655; qldgardenexpo.com.au

TARA FESTIVAL OF CULTURE AND CAMEL

RACES July 31st–August 2nd Two hours' drive west of Toowoomba is Tara, host to an annual festival featuring live music, bush poetry, multicultural cuisine and the main event — camel races. Tickets from \$30. 0488 754 666; tarafestivalincamels.org.au

Please send your event news to austcountrystyle@news.com.au.

Events may change and we recommend contacting the organisers to confirm details and ensure availability.



4th–5th

PORT FAIRY WINTER WEEKEND: FOOD & WINE

Experience the spectacular local produce of the region at farmers' markets, chef master classes and special menu events in Victoria's charming Port Fairy fishing village. Bookings essential for some events. portfairywinterweekends.com.au

MY COUNTRY CHILDHOOD

FROM LEFT Brett aged four; on one of his grandmother's horses; the 11-year-old (on the right) with school friends at a surf lifesaving course.



BRETT GRAHAM CHEF

The man at the helm of a London restaurant with two Michelin stars tells Barbara Sweeney about cheese sandwiches and a Hunter region childhood.

He's one of the world's leading chefs and his London restaurant, The Ledbury, has not only been awarded two Michelin stars but it also sits at the number 10 spot on *The World's 50 Best Restaurants* list, a UK guide. Several London newspapers have declared it the UK's top restaurant. Aged just 36, Brett Graham's rise has been remarkable — and intriguingly this is the first establishment at which he has been head chef.

His success, as Brett tells it, is down to an inner competitive drive, determination and a prodigious work ethic, learnt from his parents, Jeff and Jenny Graham. Brett grew up in Williamtown, a very small dot on the map north of Newcastle, with his parents and his older sister, Renee.

The culinary career began when he did a year 10 work experience placement with Newcastle seafood restaurant Scratchleys On The Wharf. Brett was so taken with the action that, after working his day shift, he asked to stay on and do the night one as well. Within three days the owner had offered him a job.

Three years later, in 1997, third-year apprentice Brett moved to Sydney and one of the most ambitious new restaurants of the day, Banc in Martin Place. It was while at Banc that Brett won *The Sydney Morning Herald Good Food Guide*/Josephine Pignolet Young Chef Award, which included a flight to London and introductions to chefs.

"I thought I'd go to England for a year, save up some money and travel," Brett says. But after he worked at a two Michelin-starred restaurant, The Square, its chef and co-owner, Philip Howard, proposed that they open a new restaurant with Brett in charge.

"When I agreed, I was 23 years old," Brett says.

"It was a big risk. I hadn't developed a repertoire of dishes before arriving in England. I'd never been a head chef,

never had to write a menu. I went to London as an open book and I landed there full of that real, raw, Australian let's-have-a-go energy, determined to make the experience work towards my career."

The Ledbury opened in 2005, by which time Brett had another compelling reason to stay on in London; Natalie James, who is now his wife. The same year, Brett received a call from one of his teachers in Newcastle, Reinhold Forster, who had a plan to start a culinary scholarship for TAFE students.

Back then Brett wasn't so sure about the scholarship bearing his name. "I felt a bit weird," he says. "I was only 24. Reinhold was the driving force. But I wanted the students to understand that just because they'd done an apprenticeship in Newcastle that didn't mean they had to have a small horizon.

"I wanted them to get exposure to top-level hospitality in the UK, with the idea that they would return home and invigorate the local industry. It's made me incredibly proud over the years, with guys like Troy Rhoades-Brown of Muse Restaurant in Pokolbin, Eliza Taylor, who now works with Maggie Beer, and Chris Thornton of Restaurant Mason in Newcastle winning the scholarship."

Trips home occur fairly regularly: he was in Newcastle last year to mark 10 years of the scholarship and was back in the country earlier this year to appear on the cooking show *MasterChef*. And Australia is never far from his thoughts.

"So many great young Aussies come to work for me," Brett says. "What I love about them is how positive they are. They want to put their heads down and are not afraid to work hard."

For more information on the Brett Graham Scholarship, visit hunter.tafensw.edu.au/students/pages/scholarships.aspx

THE LEDBURY

“

I GREW UP in Williamtown, about a 30-minute drive outside Newcastle; back then, it had a very active RAAF base. Dad was a fitter and turner, and owned a machinery shop in Hexham, halfway between Newcastle and Maitland; he was there all his working life. Mum was a pharmacist and worked for a pharmaceutical company.

It was very quiet, not even a town really. We lived on a two-hectare property that backed on to a huge expanse of bush and I grew up spending a lot of my time outdoors.

My early memories are of exploring, going for bushwalks with Dad, and riding motorbikes. There wasn't a whole lot to do: you didn't go to the swimming hole with your mates or ride your skateboard or anything like that, because it was quite rural. So as a young boy, you had to make your own fun. >



My father's parents owned a farm of about 50 hectares. My grandmother bred champion palomino horses, and my grandfather kept cows and grew vegetables. I was inspired by it, actually. I loved being on the farm, I loved the horses and the cows. At heart, I'd be a farmer if I wasn't a chef.

There was very little food influence in my childhood; I wasn't in the backyard picking apricots with Mum. We lived so far from the shops that if you wanted something simple like a cheese sandwich, the bread would come out of the freezer and so would the cheese. We were always well fed but food wasn't a real focus.

I had quite severe asthma and was one of those kids who always had a nebuliser next to the bed. The doctor told my mother that exercise would help keep it under control and I started swimming at Arnold's Swimming Centre at The Junction, in Newcastle, when I was at Williamtown Primary and later when I went to Newcastle High.

I'd train 12 or 14 hours a week on top of going to school, which was a big commitment. Mum and Dad were incredibly supportive and obviously had to take me to training at some ungodly hour: I'd wake up at four o'clock to be in the pool by five in Newcastle.

I've got a competitive nature... You're encouraged to be sporty at school in Australia and that was my sport. I took it seriously, worked hard and trained hard.

I was heavily involved in Stockton Surf Lifesaving Club and the beach was important to me from a young age. That's one thing I really miss

about living in Australia, the beaches in Newcastle. They're absolutely beautiful. I spent a lot of time in and on the water, and it was a big part of my life. When my maternal grandfather was alive, he used to take me walking to what we used to call 'The Leggy' — Leggy Point and Burwood Beach. We'd walk through the bush round the back of Glenrock Lagoon, up between the headlands and back to Merewether.

When I was 14 or 15, we'd moved to Merewether and that's where I started to discover food. A bout of glandular fever meant time off school, and I discovered in cooking for myself that I liked the process. I started to see the difference between something that was made nicely and something that wasn't.

I decided to take home economics at school, which in the early '90s wasn't the coolest thing for a guy to be doing. I was probably expected

to do woodwork, but I liked cooking and stuck with it. When I was old enough to work, I got a job washing dishes at an Italian restaurant. I was fascinated by the chef and what he was cooking — I'd taste the sauces from the saucepans as they came to the sink to be washed up.

In year 10, I went to Scratchleys On The Wharf for work experience. I started on a Monday and on the Wednesday, Neil Slater, who remains a great mate of mine, offered me a job. Mum and Dad weren't the sorts of parents who'd say, 'You've got to go to university.' I'd already made up my mind, and they put in a call to Neil, and he must have said something like, 'It's unusual to see a young guy as motivated as this and if he's interested in being a chef we'd love to have him.' My parents believed that you've got to do something you love, so I signed up by the end of the week.

ABOVE Five-year-old fisherman. RIGHT Brett, aged seven, with swimming trophies: "I took it seriously, worked hard and trained hard."

"I loved being on the farm, I loved the horses and the cows. At heart, I'd be a farmer if I wasn't a chef."



WILLIAMTOWN

Novocastrians know Williamtown as the location of Newcastle Airport and the RAAF Base. However, beneath the action in the sky it remains a semi-rural retreat for many of its 875 residents who enjoy the peace and quiet, and the easy access to the bush and beaches. The Fighter World Aviation Museum and the Monarch Military Museum attract history enthusiasts. The small town lies equidistant between Newcastle's CBD and the fishing, boating, beach and whale-watching focus of Nelson Bay. It's also near to the 32-kilometre Stockton Bight, the largest mobile sand dunes in the southern hemisphere, and the Worimi Conservation Lands.

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HOME GOULBURN NSW

LURE OF THE LAND

WHILE RESTORING A HISTORIC
PROPERTY, A CITY COUPLE BECAME PART
OF A CLOSE-KNIT RURAL COMMUNITY.

WORDS BARBARA SWEENEY PHOTOGRAPHY

BRIGID ARNOTT STYLING LISA HILTON



Old photographs of stud rams and ewes from Springfield, a neighbouring property, hang next to a meat safe bought at a Sydney auction house and used to store Kelburn honey. FACING PAGE Sheep graze beside the road on the approach to Kelburn's homestead.





When Amanda Carter began thinking of a country property, her immediate requirements were quite straightforward. “We were looking to buy a small place,” she says. “Somewhere quiet where I could read.” She expands just a little on what she and her husband, Randolph Griffiths, wanted: “About 40 hectares and a nice house.” But not so nice that there would be nothing for Randolph, who is an architect, to do. He was after something that needed a little work.

After a year spent looking around NSW’s Southern Highlands and Berry on the south coast, in 2007 the couple were drawn south-east, to the Mulwaree Plains near Goulburn, where they visited Kelburn Farm, a 530-hectare sheep station.

“It was in the middle of winter and at the tail end of 10 years of drought,” Randolph remembers. “I really don’t know why we were looking at it. The ground was dry, bare and seriously drought-affected — and it was far bigger than we wanted. We really didn’t expect to buy a working property.”

The original land grant in 1831 of 1000 hectares was to Janet Templeton, a widow who had emigrated from Scotland with her nine children, her brother and his family, and a flock of Saxon sheep that would be the foundation of some of the leading studs in the colony. Her convict-built stone farmhouse is the oldest of four dwellings at Kelburn. There are also a six-bedroom federation homestead, two weatherboard cottages now occupied by friends of Amanda and Randolph, a shearing shed and a magnificent barn.

The homestead had been unoccupied for some years and was a shadow of its former self. If Randolph was looking for a project, he had found it. “Randolph and our daughter Eloise were immediately smitten,” Amanda says. “I was much more reserved but we decided to buy it anyway.”

The sellers’ plans for a final clearing sale were cancelled, and Amanda and Randolph took possession of the buildings and everything in them. Among the thousands of treasures they found were wool-bale stencils, a 19th-century sidesaddle, old pottery, a mattress that Randolph believes was made by convicts, as well as some vintage machinery, including a tractor and a road grader from the 1940s.

The couple set up house in the shearers’ quarters for 18 months while they worked on the house. The first task was to tackle some troublesome squatters: with the help of WIRES, the 49 possums that had taken up residence in the roof and hall cupboards were trapped and released at a distance. >

Randolph's drawing of an emu hangs above the living room mantelpiece. The birdcage is a Hong Kong souvenir, while the yellow bird is from the Tiwi Islands. **FACING PAGE,** CLOCKWISE, FROM TOP LEFT Randolph and Amanda in front of the shearing shed; flowers from the garden on the scullery bench; in the hall, a rug from Cadrys in Sydney's Edgecliff; a Sheridan cushion on a Jasper Foggo armchair below *Scrambled Egg* by Melbourne artist Prudence Flint.



ABOUT THE HOUSE

- Jasper Foggo created the striking patchwork armchair. With his wife Michelle, he ran the Crystal Palace interior design store in Bowral, NSW, until 2011.
- For practicality, the entire house was painted in Dulux Hog Bristle quarter strength. 132 525; dulux.com.au
- Winters are cold at Kelburn, so curtains were a priority in the living and bedrooms. The curtains were made in Goulburn by Jeanette Smith Fabrics. (02) 4821 9144; jeanettesmithfabrics.com.au Fabrics were sourced from Cloth (02) 9699 2266, clothfabric.com; Redelman Fabrics (02) 8344 6600, redelman.com; and Ink & Spindle (03) 8060 9162, inkandspindle.com
- Randolph bought the birdcage on the mantelpiece in the living room when he visited Hong Kong as a teenager. It's a reference to a room that his mother decorated in his childhood home that was devoted to birds.

HOME GOULBURN NSW

In the kitchen, the original 1920s cupboards were painted in Dulux Antilles Garden and the curtains made from 'Spotcheck' fabric by Cloth. **FACING PAGE, CLOCKWISE,** FROM TOP LEFT The homestead driveway is shaded by old pine trees; Kelburn's original Georgian homestead, built in 1831 for Janet Templeton; a tub of just-picked apples on the verandah; looking south to the Gundary Plains; the old stables are home to Indiana, a skewbald gelding; vintage teapots found on the property, eggs laid by Kelburn hens, and baby leeks and cherry tomatoes from Randolph's garden; the apples are an unknown variety from a very old tree; Indiana looking for hay.



See more great country
kitchens at [homelife.com.au/
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**"WE TRY TO HAVE IT A BIT LIKE
A 19TH-CENTURY MIXED FARM."**



HOME GOULBURN NSW

CLOCKWISE, FROM TOP LEFT

The scullery with its original sink; *Saxon Sheep* by Nancy Adams is about Janet Templeton, the property's first owner; the guest room curtain fabric is by Melbourne's Ink & Spindle and the lamp from Made By Others in Moss Vale, NSW; a Sheridan throw on a guest bed with a headboard that belonged to Amanda's parents, and above it *Muma* by Janice Murray of the Tiwi Islands.



Randolph and Amanda's approach to the interior was to respect the bones of the place and bring it back to life as it would have been. Large rooms, high ceilings, wide hallways and a deep, shaded verandah are architectural signatures of the early 1900s; the house has a lovely old-fashioned quality that speaks of another, slower era.

The only structural changes were that the formal dining room became a bedroom, and the laundry a second bathroom. "Otherwise, we liked the house as it was," Amanda says.

Losing the dining room was no hardship. "We loved the kitchen and the long table in it," says Amanda. "And we didn't want to spend time in the kitchen while everyone else was kicking up their heels in the dining room. When people come to stay, it's so enjoyable to work and eat in the kitchen together."

The bigger project was the garden, which was renowned in the district in its day. Its restoration has been a collective effort; bush-care groups have pitched in, along with two professional gardeners, Alana Trinder and Adam Boxall, who rent Janet Templeton's stone cottage and help look after the pig and chickens.

As the overgrowth was cleared, paths, drystone walls and original garden beds were revealed. Randolph was quick to establish a vegetable garden and orchard and, as a lifelong beekeeper, to start producing Kelburn honey. Returning to Sydney with a car boot full of produce to share with family and friends is one of his greatest pleasures.

However, it is the community that has grown around the farm that brings the most satisfaction, says Amanda. "The people who live and work in the area have become dear to us," she says. Much of the land is leased to a farmer who continues the tradition of grazing sheep and cropping.

"We try to have it a bit like a 19th-century mixed farm," Randolph says.

The next project is cattle breeding. "And continuing to deal with the weed infestation," Randolph adds. "Serrated tussock, African love grass and thistles have all been introduced. Not to mention the rabbits..."

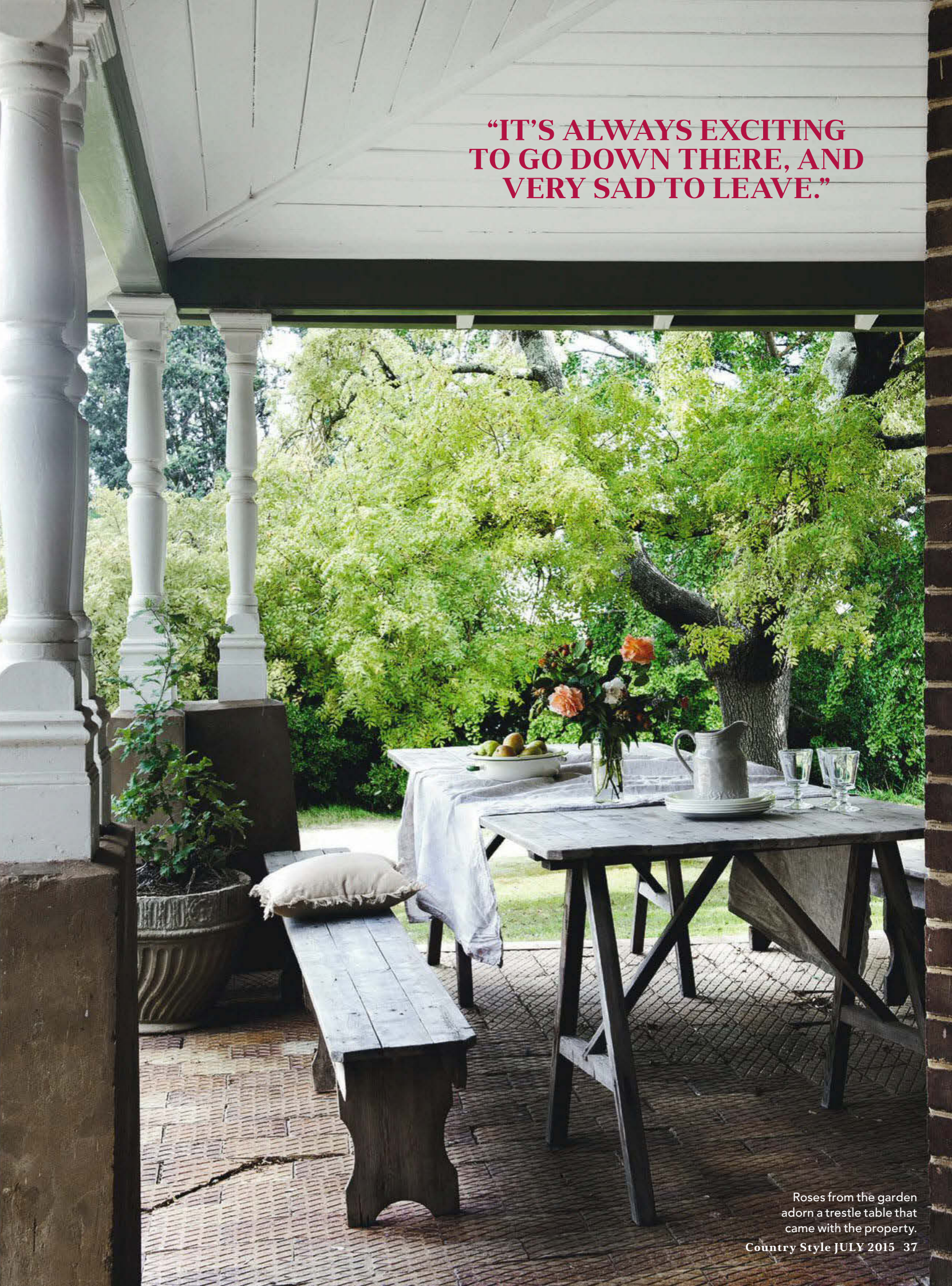
The couple split their time evenly between the country and the city, but find there is an increasing emotional pull to Kelburn. "It's always exciting to go down there, and very sad to leave," Amanda says.

And is there any time for reading? "I don't get as much time as I'd like," she says. "There's always too much to do." *
Kelburn Farm is available to hire for weddings. For information, telephone 0411 560 682 or visit kelburn.com.au



See more country bedrooms at
homelife.com.au/country-bedrooms

**"IT'S ALWAYS EXCITING
TO GO DOWN THERE, AND
VERY SAD TO LEAVE."**



Roses from the garden
adorn a trestle table that
came with the property.

Country Style JULY 2015 37



The English dining table was an antiques shop find 20 years ago. FACING PAGE Horse gear in the mud room, with a 19th-century painting, *The Cur*, by John E. Fernley.



wishes granted

HOW A GIRL DREAMT OF HORSES AND
AN OLD HOUSE – AND IT ALL CAME TRUE.

WORDS VIRGINIA IMHOFF PHOTOGRAPHY SHARYN CAIRNS
STYLING EMILY WARD





When Kris Blake was growing up in Mansfield, there was something about a rambling old house in the backstreets of the north-east Victorian town that always caught her eye. The house sat in a large garden, with big trees and an old tennis court; slightly mysterious with an aura of faded charm. Kris never imagined it would one day be hers.

“This place has always fascinated me and as kids we’d ride down past here on our horses — I always loved it,” she says. Time passed and in 1993 the house came on the market. “We went to the auction and were the losing bidders, but as it worked out, within 12 months they wanted to sell and we made an offer — and we finally bought it.”

By the time the house she had loved since childhood was finally her home, Kris had a daughter of her own. (Stephanie is now 21 and at university in Melbourne.)

“I love the space around it, it’s on one-and-a-quarter acres, and I like a bit of a project and was into the garden straight away,” Kris says. “It also had a paddock for our horses.”

As you might guess from her art collection, Kris likes horses. Her family had moved from Melbourne when she was seven, and she and her three sisters grew up at Piries, just outside Mansfield at the foot of the High Country.

“I was horse mad and would stare at horses in a paddock, decide in my mind that they must not be wanted, then ask my parents to go and ask the farmer... Eventually Mum and Dad relented and we got our own horses.” >



An etching of Charley's Mount, a famous filly owned by the Aga Khan in the 1920s, beneath the distinctive diamond-patterned wallpaper. FACING PAGE, CLOCKWISE, FROM TOP LEFT The house that Kris loved as a child in the district; outside the tool shed with King Kong, the Scottish terrier; white paint transformed the "orange laminate benchtops, olive green cupboards and cream/green tiles" in the kitchen.

After Kris finished school she did secretarial work in Melbourne, and also learnt floristry. She did more floristry in Brisbane, but city life soon lost its gloss. “I never liked it and I came back to Mansfield.”

In Mansfield, she opened a fashion store, called Wallaby Ritz, with a friend, followed by a flower and homewares shop, Homestation, in the main street. She still retains an interest in the clothing store, but Homestation is her full-time job — a “creative outlet” reflecting her flair for mixing beautiful new and vintage wares.

The house was built around 1925 by a farming and merchant family. “It was originally a farm and still has an alley beside the tennis court so they could unload stock on the road and bring them through to the back.”

There were wide verandahs and a lovely country garden, plus the small paddock behind the house where Stephanie, who inherited the equine passion, would eventually keep her show horses. “We back on to some 30 hectares still

owned by the family that had this house, and Steph used to work her horses and have lessons out there.”

Inside, the house had undergone a 1980s extension and was “a bit of a hotchpotch, a rabbit warren — but I’m a bit of a DIY person, and I don’t mind a challenge.”

Kris concedes, however, that it’s what she didn’t change or rip out that has retained the character and charm of the house today. Plus her budget was small, so she merely gave most of the rooms a coat of white paint — “with a drop of violet to make it really bright”.

The kitchen had its original fireplace with an Aga stove, but on the downside the cupboards were olive green, and the laminate benchtops orange, while the tiles were beige “with a green swirl”. “I just bought laminate and tile paint, and painted it all white,” Kris says. “And today, none of it has scratched or chipped off.”

The bathroom still had green marbled laminate walls and a vintage vanity and bath. Apart from laying black >

Kris has created a “reading nook” just off the sitting room. FACING PAGE, CLOCKWISE, FROM TOP *Mansfield Cup* by Mansfield-raised painter Faye De Pasquale above the fireplace and tapestry cushions with equestrian designs from Annabelle Imports, and Craft Studio’s ‘Salon Stripe’ cushions; a horse from an old weathervane on the gate to the horse paddock; behind the sofa, a lamp from Horgans in Sydney.





“I CAN LOOK OUT THE WINDOW AND SEE THE HORSE, THEN WALK TO WORK IN FIVE MINUTES.”

and white linoleum on the floor, Kris left the room intact, declaring, “It’s fine the way it is.” One bedroom had foil pink and blue wallpaper, and a tiny timber-lined room that Kris thinks may have been a laundry or outhouse was painted blue. “I painted it white and it became the room that Stephanie slept in when she was little.”

In the hallway and sitting room there was the original dark timber panelling with dark green and white diamond patterned wallpaper above. Another smaller sitting room had its original wallpaper too. Kris removed the hall wallpaper, carefully rolling it up and storing it away, then painted the walls white to add light. Initially she intended doing the same in the other rooms.

“When I first moved in here, I thought the wallpapers would be going, but then funds weren’t available to do the rooms. I’ve grown to like it and to do a renovation now would destroy those things. And at Christmas, the sitting room is so gorgeous.”

When it comes to furnishing, Kris loves to mix her many vintage finds and heirlooms with new, classic country pieces — with a hint of an equine theme running through it. “There’s nothing of great value here,” she says. “I like putting old with new, and making something old look contemporary.”

Many of the older pieces were bought at auctions; intended for Homestation they somehow managed to find their way home with Kris. She collects damask napkins at op-shops, loving the different patterns — “Some have horses and carriages or flowers” — and old silver cutlery, displaying it in glass jars on the kitchen bench. “This is a mix of good Edwardian silver that I bought at a Royal Agricultural Society auction, and each piece has initials engraved on it. And I bought a heap of Royal Doulton plates there for \$20!”

The things purchased new come from favourite suppliers — all eclectic, classic, and not necessarily predictable pieces that suit the mood and eccentricities of the old house perfectly.

“What I love about this house is that I can look out the window and see the horse, then walk to work in five minutes,” Kris says. “It has got a lot of different areas and that makes it interesting. You walk around the corner and there’s a nice verandah or steps going down to the garden — and when I first came here it was a journey of discovery. It has just got a pleasant warmth, from the moment you walk in.”

*Homestation is at 72 High Street, Mansfield, Victoria.
(03) 5775 2655; homestationflowers.com.au*

A drawing by local artist Maureen Nissen on the wall above an heirloom silver jewellery box and dressing table bottles. The Louis XV-style rosewood bed, which dates from the early 19th century, has antique bed linen from Homestation and a duvet cover from Adairs. FACING PAGE, FROM LEFT Period fittings were kept in the bathroom; an op-shop mirror painted white above a chair from Perfect Pieces and a cushion from Craft Studio.

ABOUT THE HOUSE

- Kris used Dulux White on White throughout the house. 132 525; dulux.com.au
- The kitchen's colourful benchtops and tiles were painted white with White Knight Laminate Paint and Tile Paint. 131 686; whiteknightpaints.com.au
- The French chairs in the 'reading nook' are from Horgans in Sydney. (02) 9557 7800; horgans.com.au
- White linen sofas in the sitting room came from Freedom Furniture. 1300 135 588; freedom.com.au
- The hurricane lamps on the table in the sitting room are available at Homestation. (03) 5775 2655; homestationflowers.com.au



HOME MALMSBURY VICTORIA

A Murano glass lampshade from Venice hangs over ladder-back chairs and an 18th-century oak refectory table. FACING PAGE *Little Heart* by Sydney's Rachel Castle above a bottle and a vase from Melbourne's Mr Kitly, and a Qing Dynasty bowl bought in China.





open outlook

A FAMILY LEAVE A FORESTED VALLEY
FOR A MORE DRAMATIC LANDSCAPE.

WORDS VIRGINIA IMHOFF PHOTOGRAPHY SIMON GRIFFITHS
STYLING TESSA KAVANAGH



MALMSBURY VICTORIA HOME

Manchurian pears blaze in autumn glory behind a row of cypresses. **FACING PAGE,** CLOCKWISE, FROM TOP LEFT A mirror bought online behind a Laura Ashley lamp, and cushions from Manteau Noir, Hermon & Hermon and Etsy; the stone table came from SA's Maison Design while the chairs were made by Neil Tate; bookshelves are by MDF Italia from Hub Furniture in Melbourne; copper pots by Dehillerin of Paris dominate the kitchen; Michelle and Eloise the pug at the entrance to the original bluestone farmhouse.

Foss, an old bluestone farmhouse on Victoria's Campaspe River, is quite different to the last home Michelle Hylan and Cliff Pannam owned. Until 2009 the couple, and their now 14-year-old son Will, lived in the Kerrie Valley, in the shadow of Mount Macedon. But much of their attraction to Foss lay in its sweeping landscape.

"It is such a departure from our old place in the Kerrie Valley, where it is verdant and leafy, and where we had lived on the side of a mountain for years," Michelle says. "This landscape is harsher — but when we moved here, we suddenly had beautiful sunsets and a view from every window."

Initially it was their desire to live in open, more lightly timbered country that drew them to the eight-hectare farm at Greenhill, just outside Malmsbury, which is 100 kilometres north-west of Melbourne. Years before they met, Cliff, a Melbourne barrister, lost his home at Mount Macedon in the 1983 Ash Wednesday bushfires. And although their Kerrie Valley home went unscathed in the 2009 Black Saturday fires, the forests of the Macedon Ranges never seemed as safe again.

The landscape may have been motivation, but Foss itself also had a compelling beauty. "It was love at first sight for me," Michelle says. "It was a beautiful combination of Australian-ness and European sophistication. We had a huge garden before and this place looked so simple..."

Situated in a shallow valley, within an arm of the Campaspe River, the history of the property is sketchy. Michelle believes the house was built in the 1860s and the

ruins of a separate kitchen lie close to the main entry. As for the name Foss, Cliff's theory is that it refers to a famous road in Roman Britain, the Fosse Way.

The bluestone farmhouse began as a long one-room structure and was rescued from ruin by the previous owners, the renowned sculptor Peter D. Cole and his artist wife Helen. The Coles more than doubled its size with a modern addition at the rear that contains the bedrooms, the bathroom and a library, all linked by a long gallery.

What was left of the original gardens included a very old pear tree in the remains of an orchard and an ancient hawthorn at the front of the house. The Coles laid out a simple Italianate garden that is dotted with tightly clipped topiary and includes clipped hedges, rows of pencil pines, and chancicleer and Manchurian pears. Out the back, a golden robinia — "So gorgeous, it's like lime-green seaweed when it moves in the breeze," says Michelle — was a shade-providing centrepiece among rough dry-stone walls, quinces, pomegranates and less formal dry-climate plantings. Beyond that, the view to the north is filtered through a grid of 20 plane trees.

"I'm so grateful to them," says Michelle, who's also a keen gardener. "They used artists' eyes and did such a good job."

The house itself was in good repair when they moved in. Apart from giving the rough stone walls in the old section of the house a fresh coat of paint and updating the bathroom in the extension, decorating was simply a case of unpacking and hanging an extensive art collection — including many silk embroideries and artworks acquired on trips to China — and assembling a large library. >



When she was 18, Michelle's parents moved from Melbourne to Macedon and she realised that she was "a country person". She initially studied interior design, then switched to an arts degree and was still living in Macedon when she and Cliff met in 1987. "He was a country lover and an animal person, too."

The couple are great collectors, which has resulted in a home filled with antique and exotic pieces, many of them found in country antiques stores, others while travelling. "We often buy when on holiday," Michelle says.

Tribal rugs are strewn on the concrete floors and there are pieces with great sentimental value. A brass chandelier hanging in the open-plan kitchen and dining area is one such piece. "Originally Cliff had six or eight of them that were burnt in the Ash Wednesday bushfires; he collected the bits that were left and had them made into one chandelier."

The house has a country practicality and comfort that their pets seem to appreciate: Minty, an Italian greyhound, Eloise, a pug, and Dave, a Maltese-shitzu cross, plus two Burmese cats, all compete for a spot next to Michelle on

a prized sofa. "Of course, it came in pale Italian linen — and I have to cover it in sheep blankets for them!" Michelle says.

Bespoke finishes introduced by the Coles give constant pleasure. "I really love the details in the house, like the handles on the kitchen cupboards that Peter Cole cast," she says. "Such tiny, everyday things that enhance my life every time I use them. Then there's a frieze above the doors he did, symbols depicting the Campaspe River, and the branch of the 120-year-old pear tree... Pears are a theme at Foss."

And now there are the details that Michelle and Cliff have brought to the place, among them hand-forged iron gates for the stone walls at the entrance, an English fountain and some other additions to the garden. "More pears, a magnolia and some more topiary — as if there wasn't enough to clip!"

From inside, framed views of the garden, hills and sky appear through small windows, like square portholes, and from picture windows at the front of the house through to a loggia at the rear. "I love being able to look through the house and see the view out the other side," Michelle reflects. "This house is divine." *

ABOUT THE HOUSE

- The interior walls were painted in Haymes Nearly White. 1800 033 431; haymes.com.au
- Taubmans Smokey Slate was used on the exterior shutters and trims. 131 686; taubmans.com.au
- The drystone walls on the property were restored by Huntly Barton — "He's our next-door neighbour and stonemason extraordinaire," says Michelle. (03) 5422 1190; wtjones.com.au
- The iron entrance gates were made by Neil J. Turner from nearby Gisbourne. 0409 285 256; neilturner.com.au
- Another local ironworker, Neil Tate, made the outdoor chairs. (03) 5472 3569; decorativeiron.com.au
- Nickleby's Antiques is a favourite shop. 40 Piper Street, Kyneton, Victoria. (03) 5422 1675; antiquesplus.com.au



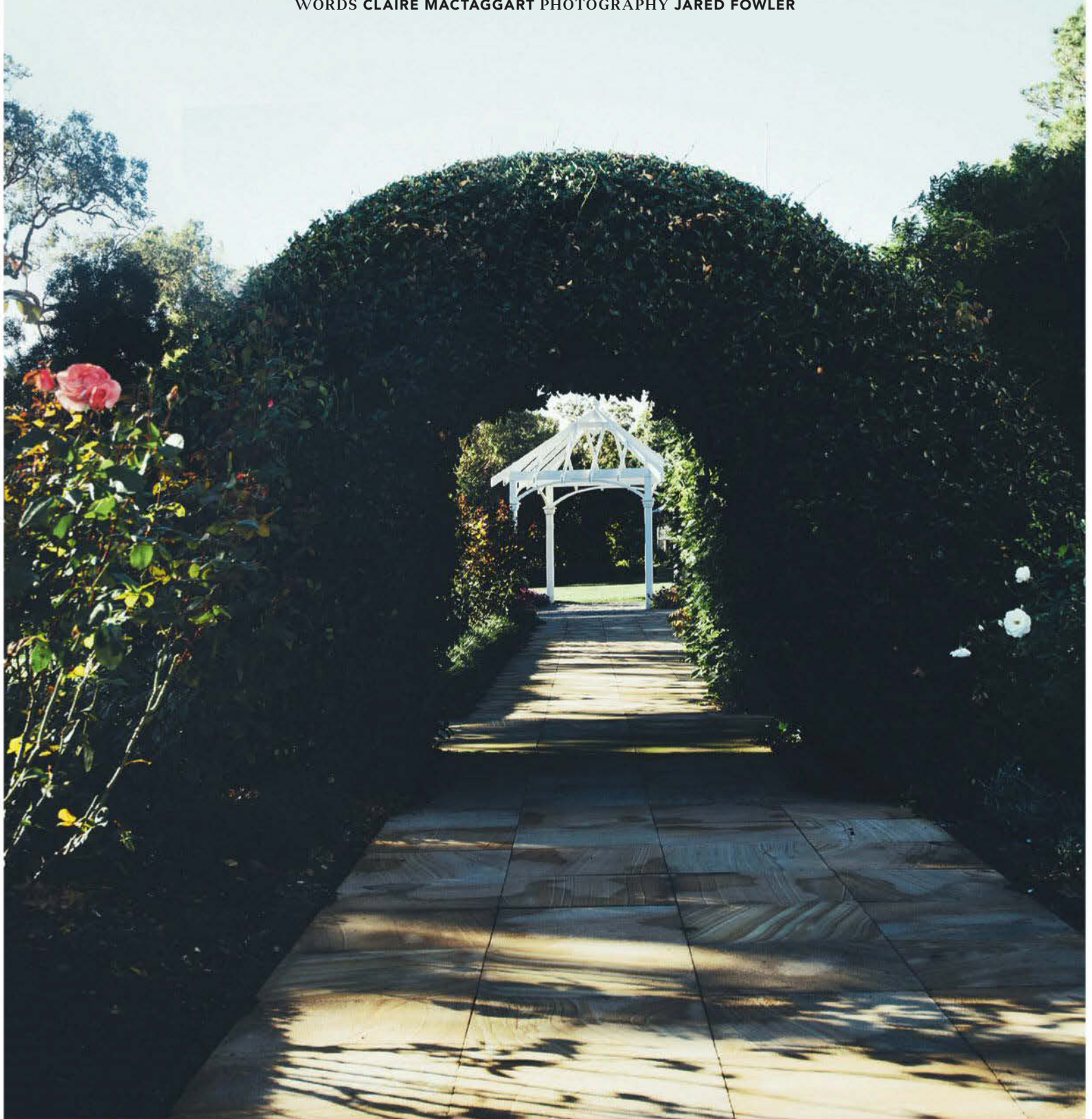
CLOCKWISE, FROM ABOVE English box topiary clipped by Michelle; a 19th-century elm cupboard above a 'Mate' sofa from Melbourne's Hub Furniture and a small lacquered table from Nickleby's Antiques; Italian cypresses follow the line of a restored drystone wall; at the entrance gate, the view of the property is hidden beyond a sharp bend in the driveway. FACING PAGE Bed linen from Abode Living and Sheridan, and a Ross Gardam lamp from Top3 By Design beside a chest of drawers from Nickleby's Antiques.



restoring order

THIS GRAZING PROPERTY IS UNDERGOING
A WONDERFUL REGENERATION AFTER
IT INSPIRED A QUEENSLAND COUPLE.

WORDS CLAIRE MACTAGGART PHOTOGRAPHY JARED FOWLER





Sedum 'Autumn Joy' attracts an even more colourful visitor. FACING PAGE A topiary arch of star jasmine frames the view of the arbour behind a pink 'Queen Elizabeth' and an 'Iceberg' rose.



CLOCKWISE, FROM ABOVE A large pin oak towers over ground cover of agave, Russian sage and *Miscanthus sinensis*; Phil and Kristen Richards; the creek walk heads to parkland; a 'Jasmina' weeping standard rose; the homestead's distinctive turret was added in the early 20th century; drystone walls surround the pin oak; a 'Bronze Beauty' dahlia.



See more great country gardens at homelife.com.au/country-gardens





Phil and Kristen Richards wanted a rural property for a year before luck came their way during a 2009 weekend in the country to celebrate their 25th wedding anniversary. The couple were driving along the New England highway between Warwick and Stanthorpe when Kristen spotted the distinctive turret of the Braeside homestead rising above the tree line.

Their interest was immediately caught by the 1874 homestead, high on the bank of Turner Creek near the village of Dalveen. “We fell in love,” Kristen recalls. “We thought, ‘This is it, this is the one.’”

Based in Brisbane, the Richards are keen gardeners who yearned to find land where they could create a cool-climate garden. “We’ve always had a garden in Brisbane but with a limited palette,” Phil explains.

On the edge of Queensland’s Granite Belt and with temperatures dipping as low as minus nine in winter, Braeside certainly had cool credentials. And there was another important factor — the opportunity to rehabilitate run-down agricultural land. The Richards are admirers of the Natural Sequence Farming approach to regeneration developed by Australian agricultural pioneer Peter Andrews in the 1970s. The 495 hectares of degraded, rocky country with an overgrown creek presented a great opportunity and the couple bought the heritage-listed property just a few months later.

Gardening and pasture restoration began the following year, and Tenterfield garden designer Carolyn Robinson was engaged as a consultant. Her first task was to rescue Turner Creek, which was inaccessible, having been covered with weeds and thick scrub. Excavators created terraced pathways along the bank below the existing garden, and granite boulders were placed in the creek bed to slow water flow and reduce erosion. Then basket grass (*Lomandra longifolia*) was planted along the creek to help secure the bank.

In the past five years, almost 12 hectares surrounding the homestead have been developed with parkland plantings to complement existing trees. Gravel mulch is used to improve water efficacy, and the light clay loam is enriched with mushroom compost and lime. “We like to give the trees a good start,” Phil says. “But after that there’s no fertilising program; we try to keep things ticking over on their own.”

The driveway at the entrance was resurfaced with cobblestones and, close to the homestead, a series of >

formal garden areas, with roses such as ‘Queen Elizabeth’, ‘Gold Bunny’ and ‘St Patrick’, provide structure. A 95-year-old Aleppo pine (*Pinus halepensis*), which towers between the carriageway and the tennis court, was grown from seed that legend has it was brought back from Gallipoli’s Lone Pine battlefield by a local soldier.

Descending to the paved terrace just below the formal homestead garden is an ideal vantage point to view the creek walk and the parkland beyond Turner Creek. “We love to have our morning coffee here, or a late afternoon drink when the sun spills across,” Phil says.

The Mediterranean-themed garden in this section is a patchwork of silver, shot through with pink and purple; it contains olives, salvia, English and Italian lavender, agastache and purple sage. The perennial beds along the creek walk are lined by hedges of Portuguese laurel and framed by dry-rock walls.

To the east, where a bridge leads to the flood plain, is the parkland, with English and Spanish oaks, claret ashes, chestnuts and golden elms planted among established apple gums, and yellow and grey box.

On the northern side, a parterre garden has deciduous trees such as crabapples, maples and snow pears. The overlooking sandstone terrace with a view in this direction is where Phil and Kristen enjoy summer breakfasts and twilight dinners. Just below is a scented rose garden “designed for wandering” with underplanting of dianthus, butterfly bush and Easter daisies.

With the main structures within the garden almost complete, the surrounding paddocks — where a herd of some 80 charolais breeding cattle grazes — are part of a longer restoration project. The cutting back of the wattle regrowth and pasture re-seeding are well underway.

There have been challenges, from harsh frosts and drought to rabbits invading the garden. “Plenty of times we thought, ‘What on earth are we doing? Have we lost our minds?’” Phil admits. “However, we’ve had the privilege of creating something alive and beautiful that can endure, and be enjoyed for generations.”

Braeside has become a much-loved retreat for Phil and Kristen, along with their four adult children and two grandchildren. Their daughter was married in the garden last October. “They say to us, ‘You can never sell it!’” Kristen says. “There’s a special connection here.” *
For more information about garden designer Carolyn Robinson’s work, visit carolynrobinson.com.au. And turn to page 126 for our story on how to create a white garden.





CLOCKWISE, FROM TOP LEFT
A David Austin 'England's Rose';
hedges of abelia (front) and
elaeanthus with golden ashes behind;
Chinese pistachio trees under grey
box eucalypts line one side of the
cobbled basalt driveway, while
behind the low sandstone walls are
rows of English box and teucrium;
grey box and fuzzy box eucalypts,
miscanthus and golden willow in
a parkland setting looking towards
the homestead; in the eastern
formal garden, a fountain and
privet hedges. FACING PAGE,
CLOCKWISE, FROM TOP LEFT
Looking north to the cattle paddocks
across the scented garden; *Rosa
mutabilis*; lavender, rosemary and
briar roses by the creek.



FROM LEFT 'Alberta' rug, POA, from Robyn Cosgrove. 'Lyngby' vase, \$435, from Spence & Lyda. 'Joe' queen-size bed, \$2950, from MCM House. 'Basix' queen-size fitted sheet in Ayrton, \$385, from Hale Mercantile Co. Linen standard pillowcase and linen flat sheet in Cement, \$395 for a queen-size sheet set, from In The Sac. Cushions made by Bev's Remnant House, POA, from 'Renoir' fabric in Cloud and 'Andora' fabric in Delft, POA, both from Warwick Fabrics. 'Kew' cushion in Indigo, \$39.95, from Domayne. Linen queen-size duvet cover in Light Blue, \$260, from In Bed. Alpaca throw, \$275, from Household Linens. Timber bench, \$320, from Orient House. Chaise longue, \$2850, from Elements I Love. 'Whyte' linen cushion in Smoke, \$99.95, from Sheridan. 'Charlton' floor lamp, \$1590, from Laura Kincade. Curtains in 'Valencia' polyester/linen fabric in Diamond, POA, from Warwick Fabrics. For stockist details, see page 139.



nesting instinct

BEAUTIFUL HOMEWARES THAT WILL
TRANSFORM YOUR BEDROOM.

PHOTOGRAPHY FELIX FOREST STYLING DANIELLE SELIG



FROM LEFT Louis XV-style armchair, \$3950, from Parterre. Cushion made by Bev's Remnant House, POA, from 'Bibury' fabric in Chintz, POA, from Warwick Fabrics. Little Dandelion plumber's hemp vessel, \$390, from LuMu Interiors. FACING PAGE, FROM LEFT French single bed, \$1450, from Elements I Love. 'Flocca' double duvet cover in Roy, \$495, from Hale Mercantile Co. 'Cosy' throw in Indigo, \$269.95, from Domayne. 'Miklos' throw in Flax, \$279.95, from Sheridan. 'Hide' leather cushion, \$225, from Jardan. 'Flocca' king/queen-size flat sheet in Nox, \$395, from Hale Mercantile Co. 'Blanche' striped oxford pillowcase, \$195 a pair, from HouseHold Linens. 'Dot' standard pillowcase and fitted sheet in Natural Flax, \$89 for a single sheet set, from West Elm. Oyster basket, \$165, from Elements I Love, with 'Corrigin' blanket, \$299.95, from Sheridan. Antique light fitting, \$350, from Lion's Den Antiques. Crate, \$55, from Doug Up On Bourke. Notebook, \$45, from The Country Trader. Calligraphy pen, \$50 a set of three, from The Bronte Tram. 'Flower' vase, \$160, from Dinosaur Designs. Hat box, \$120, from Elements I Love. Mattresses supplied by Domayne. For stockist details, see page 139.



**WARMTH AND SOFTNESS MUST
BE PUT TO THE TEST.**





FROM LEFT Shutters, \$750 a set, from Elements I Love. Wine bottle, \$450, from The Country Trader. Himal Collection '3305' rug, \$9400, from Loom Rugs. 'Magi' chaise longue, \$9475, from Fanuli. STACK, FROM TOP TO BOTTOM Society 'Nap Margh' standard pillowcases in Polinesia, \$330 a pair, from Ondene. 'Hayman' throw in Blush, \$130, from Linen & Moore. 'Silk Channel' standard pillowcases in Flagstone, \$79 each, from Pottery Barn. 'Sabine' standard pillowcases in Petal, \$48 each, from Bianca Loreenne. Velvet cushion, \$95, from Flannel. 'Cosy' throw in Indigo, \$269.95, and 'Katya' throw in grey, \$129, both from Domayne. FACING PAGE, FROM LEFT Leather trunk, \$450, from Orient House. Designers Guild 'Shanghai Garden' cushion, POA, from Radford Furnishings. Society 'Des' woollen blanket in Polinesia, \$765, from Ondene. 'Aegean' cushion in Quarry, \$44.95, from Domayne. 'Woodland' comforter in Petal, \$385, from Bianca Loreenne. For stockist details, see page 139.



See more lovely ideas for bedrooms at homelife.com.au/create-beautiful-bedrooms

TEXTURE AND COLOUR DEFINE THE FINAL CHOICES.





Mushroom vol-au-vents with porcini cream (recipe page 67)
The 2013 Mistletoe Chardonnay has the creamy oak undertones to complement the porcini cream.

Leading the way

PIONEERS OF THE HUNTER VALLEY RESTAURANT SCENE,
ROBERT AND SALLY MOLINES CONTINUE TO DELIGHT
DINERS AT THEIR MOUNT VIEW BISTRO.

RECIPES **ROBERT MOLINES** WORDS **BARBARA SWEENEY**
PHOTOGRAPHY **MARK ROPER** STYLING **LEE BLAYLOCK**



FROM TOP Bistro Molines's dining room has a French accent; Robert with head chef Garreth Robbs; the restaurant is perched on a hilltop with views of green paddocks and surrounding vineyards.



There are only a few chefs in Australia who deserve to be called a godfather of the industry — and NSW Hunter Valley chef Robert Molines is one of them. The title is one of respect, reserved for chefs who helped create an Australian cuisine and whose work has influenced a generation of chefs. Robert has seen us go from a country with conservative tastes to a nation of confirmed foodies. One of his greatest joys is to put home-baked bread and local olive oil on the table, knowing his customers will appreciate the gesture. It wasn't as simple as that 40 years ago.

Robert and Sally Molines first visited the Hunter in 1973. Pokolbin's Happy Valley Restaurant was looking for a chef and the couple, who at the time were running a restaurant called Sagittaire in the Sydney suburb of Potts Point, went to take a look. (Robert remembers asking Sally out on their first date. It was an invitation to the movies — to see *The Godfather*.)

"We came to visit at vintage," he says. "That's always an exciting time. I didn't think we would stay, but very quickly I found myself thinking it would be nice to live here."

Robert was intoxicated with the idea of a country restaurant in a wine region. "My grandparents had vineyards, my uncle had an orchard, we came from the land," he says. "For me, the Hunter Valley is literally *pied-à-terre*, feet on earth."

Third-generation French from Algeria, Robert's family returned to France when he was 11 years old, after Algerian independence was declared in 1962. As a teenager he attended a small culinary school in Menton on the French Riviera, then moved to Australia when his mother, who worked for the French Diplomatic Corps, was transferred to Melbourne — and the family stayed on.

Robert and Sally's legacy in the Hunter Valley is formidable. They have been involved with some of the top restaurants of the region, including The Cellar Restaurant and Robert's at Pepper Tree (now Circa 1876). And they have also nurtured a lot of local talent. Troy Rhoades-Brown of Muse and Andy Wright of The Cellar, both in Pokolbin, Lisa Margan of Margan in Broke, and Newcastle chefs Mark Hosie, of Rustica and Three Bears Kitchen, and Lesley Taylor of Hobarts Restaurant, all apprenticed or worked with Robert at some stage in their careers.

At Bistro Molines, Robert and Sally continue in the tradition they started 42 years ago. "I wake up every day and wonder what I am going to cook that day," says Robert. "It's instinct, driven by the colour and temperature of the season. I might think, 'It's rabbit time.' I'm not about trying to show how clever I am; it's about looking at the customers and seeing how happy they are."

Bistro Molines is at 749 Mount View Road, Mount View, NSW.

(02) 4990 9553; bistromolines.com.au



Vegetable stacks with balsamic dressing Enjoy with the savoury tannins and smoky oak flavours found in the 2013 The Little Wine Company Tempranillo.



VEGETABLE STACKS WITH BALSAMIC DRESSING

SERVES 4

1 red capsicum
1 yellow capsicum
1 eggplant, thinly sliced crossways
1 carrot, peeled, thinly sliced diagonally
16 snow peas, trimmed
olive oil, to shallow-fry
1 avocado
6 large vine-ripened tomatoes, sliced crossways
4 hard-boiled free-range eggs, peeled, sliced crossways
extra virgin olive oil, to drizzle
good quality balsamic reduction, to drizzle*
rocket leaves, to serve

Preheat oven to 150°C. Place capsicums on a baking tray lined with baking paper. Bake for 1 hour or until skin is charred and blistered. Set aside until cool enough to handle. Remove skin and seeds from capsicums. Cut capsicum into wide strips.

Place eggplant slices in a colander and sprinkle with salt. Stand for

15 minutes. Rinse under cold running water and pat dry with paper towel.

Cook carrot in a medium saucepan of boiling water for 5 minutes or until tender. Using a slotted spoon, transfer carrot to a bowl. Add snow peas to pan of boiling water and cook for 1 minute or until bright green and just tender. Drain and refresh in a bowl of iced water. Drain.

Add enough olive oil to a frying pan to reach 1cm up side of pan and heat over a medium heat. Cook eggplant, in batches, for 2 minutes each side or until golden. Drain on paper towel.

Using a large sharp knife, cut avocado in half lengthways and remove stone. Peel avocado and cut each half into eight slices.

Arrange eggplant slices, capsicum, snow peas, tomato, avocado, egg and carrot in stacks on 4 serving plates. Drizzle with extra virgin olive oil and balsamic reduction. Arrange rocket leaves around vegetable stacks to serve.

**Available at delicatessens and some supermarkets. If balsamic reduction is not available, substitute balsamic glaze.*

MUSHROOM VOL-AU-VENTS WITH PORCINI CREAM

SERVES 4

1 sheet frozen puff pastry, partially thawed
1 egg, beaten
8 white asparagus spears, trimmed, halved
12 baby king brown mushrooms, trimmed*
shaved parmesan, to serve
12 fried sage leaves, to garnish

PORCINI CREAM

5g dried porcini mushrooms
10g butter
30g button mushrooms, chopped
1 garlic clove, peeled, finely chopped
4 sage leaves, finely chopped
1 teaspoon plain flour
½ cup pure cream

Preheat oven to 180°C. Grease a baking tray. Using a 7cm cutter, cut 8 discs from pastry. Using a 5cm cutter, cut centres from 4 pastry discs to create rings. Place pastry discs on prepared tray. Brush with egg. Place pastry rings on pastry discs. Brush with egg. Place in refrigerator until ready to bake.

Blanch asparagus and king brown mushrooms in a saucepan of boiling water for 1 minute or until just tender. Drain and refresh in a bowl of iced water. Drain.

To make porcini cream, place porcini in a small heatproof bowl and cover with boiling water. Stand for 20 minutes or until softened. Strain through a sieve set over a bowl. Chop porcini and reserve soaking liquid.

Melt butter in a frying pan over a medium heat. Cook mushrooms, garlic and sage for 5 minutes or until golden. Add flour and stir until well combined. Gradually stir in half of reserved soaking liquid. Stir in cream and porcini. Bring to a simmer and cook, stirring, for 3 minutes or until thickened. Cool slightly. Process in a food processor until smooth. Season.

Meanwhile, bake vol-au-vents for 15 minutes or until well risen. Using a small sharp knife, remove centres from hot vol-au-vents. Fill with asparagus, mushrooms and a little porcini cream. Spoon remaining porcini cream around vol-au-vents. Top with shaved parmesan and garnish with fried sage leaves.

**Available at greengrocers and gourmet food stores. If king brown mushrooms are not available, substitute enoki mushrooms. >*

OSSO BUCO WITH CREAMY POLENTA

SERVES 4

4 cups chicken stock
2 x 400g cans peeled tomatoes
3 garlic cloves, peeled, chopped
1 tablespoon ground cumin
¾ cup plain flour
12 veal osso buco
¼ cup olive oil
2 carrots, peeled, cut into 1cm pieces
1 red capsicum, deseeded, cut into 1cm pieces
1 yellow capsicum, deseeded, cut into 1cm pieces
6 eschalots, peeled
3 cups milk
40g butter
1 cup polenta
½ cup pure cream
¼ cup finely chopped flat-leaf parsley

Preheat oven to 180°C. Place chicken stock, tomatoes, garlic and cumin in a food processor and process until a smooth puree forms.

Place flour in a shallow dish. Lightly dust osso buco with flour. Heat half of oil in a large, deep flameproof casserole pan over a medium heat. Cook half of osso buco for 10 minutes or until browned all over. Transfer to a plate. Repeat with remaining osso buco.

Heat remaining oil in pan. Cook carrot, capsicum and eschalots for 10 minutes or until tender. Add tomato mixture and bring to boil. Return osso buco to pan. Cover with a lid and transfer to oven. Cook for 1½ hours. Remove lid and cook for a further 30 minutes or until sauce thickens and osso buco is very tender.


Meanwhile, place milk and butter in a large, deep saucepan and bring to boil over a medium heat. Gradually add polenta in a thin, steady stream, stirring constantly until incorporated. Reduce heat to low. Cook, stirring constantly, for 10 minutes or until mixture thickens and polenta grains are soft. Stir in cream until well combined. Season to taste. Transfer to a serving bowl and top with 1 tablespoon of parsley.

Divide osso buco among serving bowls and spoon over tomato sauce. Top with remaining parsley. Serve with polenta.

**“I WAKE UP EVERY DAY
AND WONDER WHAT I AM
GOING TO COOK THAT DAY.”**



Osso buco with creamy polenta The 2011 Lowe Organic Zinfandel has the velvety texture and caramelised sweetness to match this dish.



Twice-roasted duck with blood orange glaze The glaze demands a sweeter style of pinot noir, such as the 2013 Palliser Estate Pencarrow Pinot Noir with cherry-driven flavour and gamey complexity.



TWICE-ROASTED DUCK WITH BLOOD ORANGE GLAZE

SERVES 4

2 x 1.7kg ducks
8 cups chicken stock
10 blood oranges, rind finely grated, juiced
8 baby (Dutch) carrots, tops trimmed, peeled
2 cups fresh peas
100g butter
2 rindless bacon rashers, chopped
extra blood orange, peeled, white pith removed, sliced

Preheat oven to 180°C. Place a rack in a large roasting pan. Remove and discard duck wings, bottom of legs and excess skin from around cavities. Place ducks, breast-sides down, side by side on rack in roasting pan. Season. Roast for 45 minutes or until juices run clear when a skewer is inserted into thighs. When cool enough to handle, remove breasts and legs from ducks. Reserve duck bones.

Place reserved duck bones and stock in a large, deep saucepan. Bring to boil over a medium heat. Simmer gently for 1 hour. Strain through a fine sieve set over a heatproof bowl. Discard solids. Pour stock into a clean pan and bring

to boil over a high heat. Simmer gently for 30 minutes or until reduced by half. Add orange rind and juice. Simmer gently for a further 30 minutes or until glaze thickens. Strain through a fine sieve into a heatproof jug. Season.

Cook carrots in a deep frying pan of boiling water for 5 minutes. Add peas and cook for 2 minutes or until bright green and carrots are just tender. Drain. Refresh in a bowl of iced water and drain.

Preheat oven to 200°C. Place a rack in a roasting pan. Place duck legs and breasts on rack. Add enough water to cover base of roasting pan. (This will prevent duck from drying out.) Roast for 20 minutes or until golden.

Meanwhile, place glaze in a small saucepan and bring to a simmer over a medium heat. Keep warm.

Melt butter in a frying pan over a medium heat. Cook bacon for 5 minutes or until golden. Add carrots and peas. Cook, tossing, for 5 minutes or until hot. Remove carrots from pan.

Spoon pea and bacon mixture among serving plates. Top with duck legs and breasts, and spoon over glaze. Arrange 2 carrots on each duck breast. Garnish with extra orange slices. >



Almond, prune & pear tart Double the indulgence with the luscious, intense apricot and honeysuckle flavours, and impeccable balance of the 2010 Briar Ridge Botrytis Semillon.

ALMOND, PRUNE & PEAR TART

SERVES 12-16

3 cups caster sugar
1 vanilla bean, split lengthways
8 pears, such as Beurre Bosc, Packham or William Bartlett
½ cup blanched almonds
130g butter, at room temperature
3 eggs
2 cups almond meal
1 teaspoon bicarbonate of soda
2 drops almond essence
150g pitted prunes
thick cream, double cream or ice-cream, to serve

Place 2 cups of sugar, vanilla bean and 6 cups water in a large deep saucepan. Stir over a medium heat until sugar dissolves and mixture boils. Peel pears, leaving stems intact. Carefully add pears to boiling sugar syrup. Simmer for 10 minutes or until just tender. Set aside to cool in syrup.

Remove pears from syrup. Cut into quarters lengthways and remove cores. Place in a bowl and cover with syrup.

Preheat oven to 180°C. Spread almonds over a baking tray. Roast for 10 minutes or until golden. Cool. Place almonds in a food processor and pulse until coarsely chopped (not quite to meal stage to give texture to tart).

Reduce oven temperature to 160°C. Grease a 25cm springform pan and line with baking paper.

Using an electric mixer, beat butter and remaining sugar until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Add almond meal, bicarbonate of soda, almond essence and chopped almonds. Beat on low speed until combined. Spoon into prepared pan and spread evenly.

Remove 16 pear quarters from syrup and drain on paper towel. Arrange drained pear quarters and prunes over surface of tart. Bake for 1½ hours or until a skewer inserted into centre comes out clean. Place pan on a wire rack for 15 minutes to cool.

Remove tart from pan and cut into slices. Serve with remaining poached pears, and cream or ice-cream. *



out of italy

Rob Ingram encounters a 'new' white with a considerable history.

The waiter mentioned that we “might like to try the fiano — it’s a new variety”. He was half right about the ‘new’... or perhaps three-quarters. The fiano was a fine suggestion and while it’s certainly not a new variety, it is a relatively new style to Australian wine lists.

It is quite likely that when Henry V of Germany first went to Italy on a working holiday in the 12th century and ended up being crowned Holy Roman Emperor, he might have invited a few of the boys around for a fiano or two. And certainly it is recorded that in the 13th century, Charles d’Anjou — King of Naples — had 16,000 fiano vines flourishing in his vineyard.

The variety originates from the Campania region east of Naples, and Fiano di Avellino is rated DOCG, Italy’s superior wine classification. By the 20th century, fiano was in decline in Campania, mainly as a result of growers beginning to use the grape for blending and then turning to varieties that produced more juice. But around the town of Avellino, fiano retained its exalted status.

Mark Lloyd of Coriole Vineyards fell for its charms when looking for a new southern Italian variety to grow in South Australia’s McLaren Vale. The first Australian fiano was released by Coriole from the 2005 vintage, and today around 40 Australian producers have a fiano in their range.

McLaren Vale remains the prominent region and South Australia the prominent state, with fianos also popping up

in the Clare Valley, Langhorne Creek, the Riverland and the Barossa Valley. But a distinctive and appealing style is also coming out of Victoria’s King Valley from producers such as Gapsted and Redbank.

In Italy, the classic fiano wines come from the Irpinia district around Avellino, which is sheltered by the nearby Appennine Mountains. Although it is grown throughout the region and all the way down to the coast, the best fiano vineyards lie among the forested hills of Irpinia. It’s said that the forests are the source of Italian fiano’s distinctive piney herbaceous flavour.

The fruit for Redbank’s King Valley fiano is harvested from a vineyard that’s 700 metres above sea level in Victoria’s High Country. King Valley proudly wears the ‘Little Italy’ name tag on behalf of the Italian migrants who established vineyards in the district. The wines display a crisp elegance and they’re also rich in Italian heritage and authenticity.

As well as having its own King Valley vineyards, Redbank relies on a small group of growers, some of whom are descendants of the original Italian settlers. The 2014 Redbank Fiano comes from a small parcel of vines planted at Myrrhee, a tiny hamlet in the King Valley.

Fiano is most acclaimed for its dry examples but is sometimes also made into dessert wines that are usually air-dried to produce something luscious that would be the perfect complement to a frangipane tart. *

Top tippie 2014 Redbank Fiano, about \$21.95

This is a pale, straw-coloured fiano with the complex aroma of pinenuts, ricotta and a lemon-driven pesto. The creamy texture and weight invite a chardonnay comparison but there’s also a freshness and a purity about it, plus a crisp, crunchy finish. Great with seafood — or, of course, pasta with pinenuts, ricotta and a lemony pesto.

WINNING CROPS

STUDENTS WHO GROW THEIR OWN FOOD
CAN WIN \$5000 AND AN IPAD AIR IN
OUR HARVEST TABLE COMPETITION.

The wonder and joy of discovering how seeds turn into plants, and plants become delicious, healthy food, is clear in every entry we receive in our Harvest Table competition. From winter vegetables to tropical fruit, flowers and herbs, it's never too late to start a garden patch, no matter what the season — so start one with classmates at school, or create one at home, and then tell us about all it. You, or your school, could win on of two fantastic prizes.

There are two great prizes to be won:

- 1. \$5000 for the Best Class or School Harvest Table.*
- 2. An iPad Air (16GB with wi-fi) for an individual student's journal on their garden patch (their own or their school's).*

HOW TO ENTER

For Best Class or School Harvest Table, send photographs and a description of how you created the table in 500 words or less, with the school and class name, contact name, address and telephone number. For Best Home Harvest Table Journal, send the journal with the adult's and child's name, address and telephone number. We will be unable to return all journals; photographs become the property of NewsLifeMedia Pty Ltd. Send entries to Country Style, Harvest Table Competition, Locked Bag 5030, Alexandria, NSW 2015. Entries close on December 10, 2015.

TERMS AND CONDITIONS OPEN TO AUSTRALIAN RESIDENTS ONLY. COMPETITION STARTS 21/05/15 AT 00.01 AEST AND CLOSSES 10/12/15 AT 23.59 AEDT. WINNERS JUDGED 14/12/15 AT 14.00 AEDT. THIS IS A GAME OF SKILL AND CHANCE PLAYS NO PART IN DETERMINING THE WINNERS. PROMOTER NEWSLIFEMEDIA PTY LTD, LEVEL 1, 2 HOLT STREET, SURRY HILLS, NSW 2010. ABN: 57 088 923 906. FULL TERMS AND CONDITIONS AVAILABLE AT HOMELIFE.COM.AU/TERMS



FROM LEFT Produce from The Cooks Co-op. Stout bottle, from \$25, from Seasonal Concepts. Little Vegie Patch Co seeds, \$4.50 a packet, and Burgon & Ball Budding Gardener' watering can, \$35, all from Koskela. Fruit crate, \$55, from Doug Up On Bourke. Gumboots, \$29.95, from Wellies Online. Bird house, \$65, from Seasonal Concepts. Medium terracotta pots, \$10 each, from The Country Trader. All other props, stylist's own. For stockist details, see page 139.

sent with love

Twice a year, this homemade slice was sent from Tasmania to Sydney to delight a distant relative.

WORDS SARAH NEIL PHOTOGRAPHY LISA COHEN STYLING TESSA KAVANAGH

Growing up in Tasmania in the 1950s, reader Elizabeth Taylor remembers her mother, Gwyneth, making these caramel nut fingers and posting them to her bachelor brother in Sydney for birthdays and Christmases. “Uncle Bill never married and didn’t cook, but he enjoyed home cooking,” says Elizabeth. “When friends invited him over for dinner he always accepted, and if he was offered seconds he always said yes. He would say: ‘It’s not sheer gluttony but mere appreciation.’”

Elizabeth remembers her mother buying Nestlé Sunshine powdered milk and saving the tins, which she would use to package the caramel nut fingers for their journey to Sydney. “My mother would carefully line the sides of the tin with the slices, endeavouring to get as many as would possibly fit into the tin,” she recalls.

Elizabeth describes this afternoon tea treat as “a slice with a ‘cakey’ texture and a bit of a crunch from the walnuts”. “We had a large walnut tree growing in our garden, and it was my brother’s and my job to pick up the fallen nuts,” she says.

“Uncle Bill adored the caramel nut fingers and, after an initial tasting, he rationed them — allowing himself two pieces a day so they lasted as long as possible.” *



A black tray lined with white parchment paper holds several golden-brown, rectangular caramel nut fingers. The fingers are studded with chopped walnuts and candied citrus peel. The tray sits on a rustic wooden surface. In the upper left corner, a bouquet of white roses with green leaves is partially visible. A blue and white striped cloth is draped behind the tray.

CARAMEL NUT FINGERS

MAKES 30

125g butter, at room temperature
50g caster sugar
50g brown sugar
1 teaspoon finely grated lemon rind
1 egg
1 cup self-raising flour
 $\frac{3}{4}$ cup chopped walnuts
50g candied citrus peel

Preheat oven to 160°C. Grease a 2.5cm-deep 33cm x 23cm Swiss roll pan and line with baking paper.

Using an electric mixer, beat butter, caster sugar, brown sugar and lemon rind until pale and creamy. Add egg and beat until well combined.

Sift flour over butter mixture. Fold in flour until combined. Add walnuts and peel, and fold until combined.

Press mixture into prepared pan. Bake for 25–30 minutes or until golden and a skewer inserted into centre comes out clean. Cut hot slice into fingers. Cool in pan.

SHARE YOUR FAMILY FAVOURITES

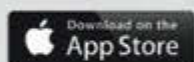
Do you have a recipe that has been passed down through generations? Send us your recipe, the story behind it and, if possible, a photograph (preferably a copy or scan) of the relative who passed it on. Remember to include a daytime telephone number. Email Sarah Neil at sarah.neil@news.com.au or send a letter to Heirloom Recipe, Country Style, Locked Bag 5030, Alexandria, NSW 2015. Note: recipes may also be published online at homelife.com.au



WATCH THIS SPACE!
Next month we launch our first-ever interactive iPad edition!

30-day FREE trial*

Enjoy a 30-day free trial of *delicious.* magazine on the App store and Google Play



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*Free trial is for new digital consumers only. Paid subscription commences at conclusion of free trial period.

SPICY INFUSION

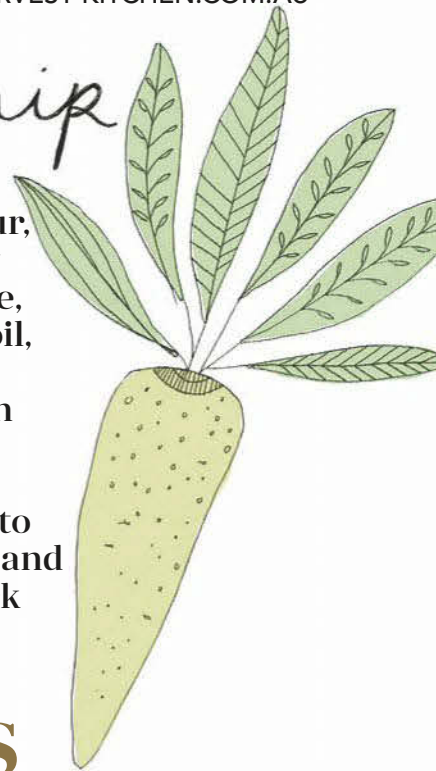
Byron Chai's whole spice chai tea is an intoxicating mix of cardamom, cassia bark, fennel, cloves, ginger, star anise, licorice root and black tea. Put milk, water and chai – a heaped teaspoon per person – in a saucepan and bring to the boil. Steep for six minutes, then strain and serve. Buy online. (02) 6680 2823; byronchai.com.au

ON THE ROAD

TRACY COLLINS AND PETE LITTLE'S HARVEST KITCHEN HAS OPENED IN THE ARTISANS OF BAROSSA CELLAR DOOR AT TANUNDA, SA. COMMUNAL EATING, SHARED PLATES AND WINE FROM SEVERAL SMALL BAROSSA WINEMAKERS — WHAT FUN! CORNER MAGNOLIA AND LIGHT PASS ROADS. (08) 8563 3935; WWW.HARVEST-KITCHEN.COM.AU

parsnip

Adored for their sweet, nutty flavour, parsnips are easily prepared. Peel, dice, drizzle with olive oil, season with a light shower of salt, then roast. Or, for a real indulgence, use a vegetable peeler to make long ribbons and deep-fry for a snack with a difference.



FARMERS' MARKET

Mount Annan
Farmers' Market

Start digging and you'll unearth a lot of farmers in the Macarthur area south-west of Sydney. This weekly farmers' market is a snapshot of what grows in the region. There are year-round strawberries from Berrylicious in Tahmoor; vegetables picked that morning from another Tahmoor grower, Dilliro Vegetables, and from Camden's Cawdor Valley Fresh; and citrus from Wanaka Orchard in Oakdale. Plus, fresh pasta from Casa Perrotta, Steve's Farm Fresh Eggs and pecans from Oakdale Nuttery.

- **WHEN** Sundays 8am–1pm
- **WHERE** 1 Mount Annan Drive, Mount Annan, NSW
- **CONTACT** 0455 294 601

flavours

CHAI, HONEY AND PARSNIPS CATCH BARBARA SWEENEY'S ATTENTION.

MEET THE PRODUCERS

Andrew French and Gabrielle Bakey, Snowy River Station, Corringle Beach, Victoria

When a saltwater flood damaged 80 hectares of grazing land on their property at the mouth of the Snowy River five years ago, cattle farmers Andrew French and Gabrielle Bakey set about turning misfortune into fortune.

"It was full of weeds and muck, but I noticed that samphire grew well there," Andrew says. Samphire is a coastal plant related to parsley that can be eaten as a vegetable. "I sounded out market agents with no success," Andrew says. "But once TV chef Jamie Oliver put a samphire dish on the menu, it took off." Andrew and Gabrielle distribute their Snowy River Samphire in the major produce markets on the east coast, and have added more native seawater plants to the range, such as beach banana and seaweed. 0402 383 352; snowyriverstation.com.au



SWEET BLOOMS THIS HONEY IS MADE BY BEES FEEDING ON MEADOW FLOWERS, AND COLD-PRESSED AND CANDIED IN PERTH, TASMANIA. (03) 6398 2666; TASMANIANHONEY.COM



golden boy

RESCUED FROM A SHELTER, BANJO NOW
ROAMS THE HILLS WITH HIS ARTIST OWNER.

WORDS CATHERINE McCORMACK PHOTOGRAPHY FELIX FOREST
STYLING PHOEBE McEVOY



Matilda Julian's dog Banjo is more than a constant companion for the artist; he's also a treasured best friend. "I know it's weird to say, but I feel like he probably understands me more than anyone I know," she says.

Four years ago Matilda brought Banjo from the Dubbo City Animal Shelter home to Geurie, a small village 30 kilometres south-east of Dubbo. At the time she was working as a lawyer for the Aboriginal Legal Service and had been dreaming of owning a dog for some time.

"I'd wanted a dog for a long while and I was ready for the responsibility," she says. "I think I was always going to get one from the pound. You can search a lot of the animals in pounds online now, so while I was sitting in my office I'd take a look at what was going on in the shelter."

Seeing his lustrous golden hair and long bushy tail, the workers at the shelter labelled Banjo a mareema sheepdog. "Actually, I think he's got the nature of a golden retriever," Matilda says. "And lots of people think he's some sort of koolie, because he's got one blue eye and one brown eye, and there are a lot of koolies out this way."

Koolies and mareemas are both working dogs, and Banjo certainly likes to chase and run. Matilda often takes him to the nearby Bald Hill Headland Reserve, where he flies around the bush hoping to find rabbits or wallabies. Another favourite pursuit is swimming in the nearby Macquarie River.

"He's a very good swimmer and in the summer we go to the river two to three times a day because it's really hot out here," Matilda says. "When Banjo knows we're going to the river or for a walk, it's the most excited I see him — like, *way* more excited than when he's going to eat. He loves food, but he loves adventures even more."

While she paints, Banjo is content to lie quietly nearby. It's the same routine at home, although he's banned from sleeping on Matilda's bed. Sixteen-year-old foster child Unika's bed is another story.

"I'll let him get up if she wants him to," Matilda says. "I think he's been really good for her. I've noticed how patient he is with her; he's just calm all of the time." In return, when Banjo's coat gets a little wild, it's Unika's job to brush out the burrs and dreadlocks.

Banjo's "very, very sweet nature" has won him plenty of fans in Geurie, with the locals who stop in at Bliss and

"My gentleman dog," as Matilda calls Banjo. **FACING PAGE** Surveying the view while Matilda paints it.



"I FEEL LIKE HE PROBABLY UNDERSTANDS ME MORE THAN ANYONE I KNOW."

Friends — the small café and gallery that Matilda runs in the village — often asking after him. "People always want him to be there," Matilda says. "A couple of times I've even had to drive home, pick him up and bring him back to the shop!"

Banjo tends to laze out the front under the awning or in the small garden at the side of the café. The only exception: scorching hot days, when Matilda leaves him at home. "When it's too hot, he digs into the dirt to cool himself down and makes too much mess," she says.

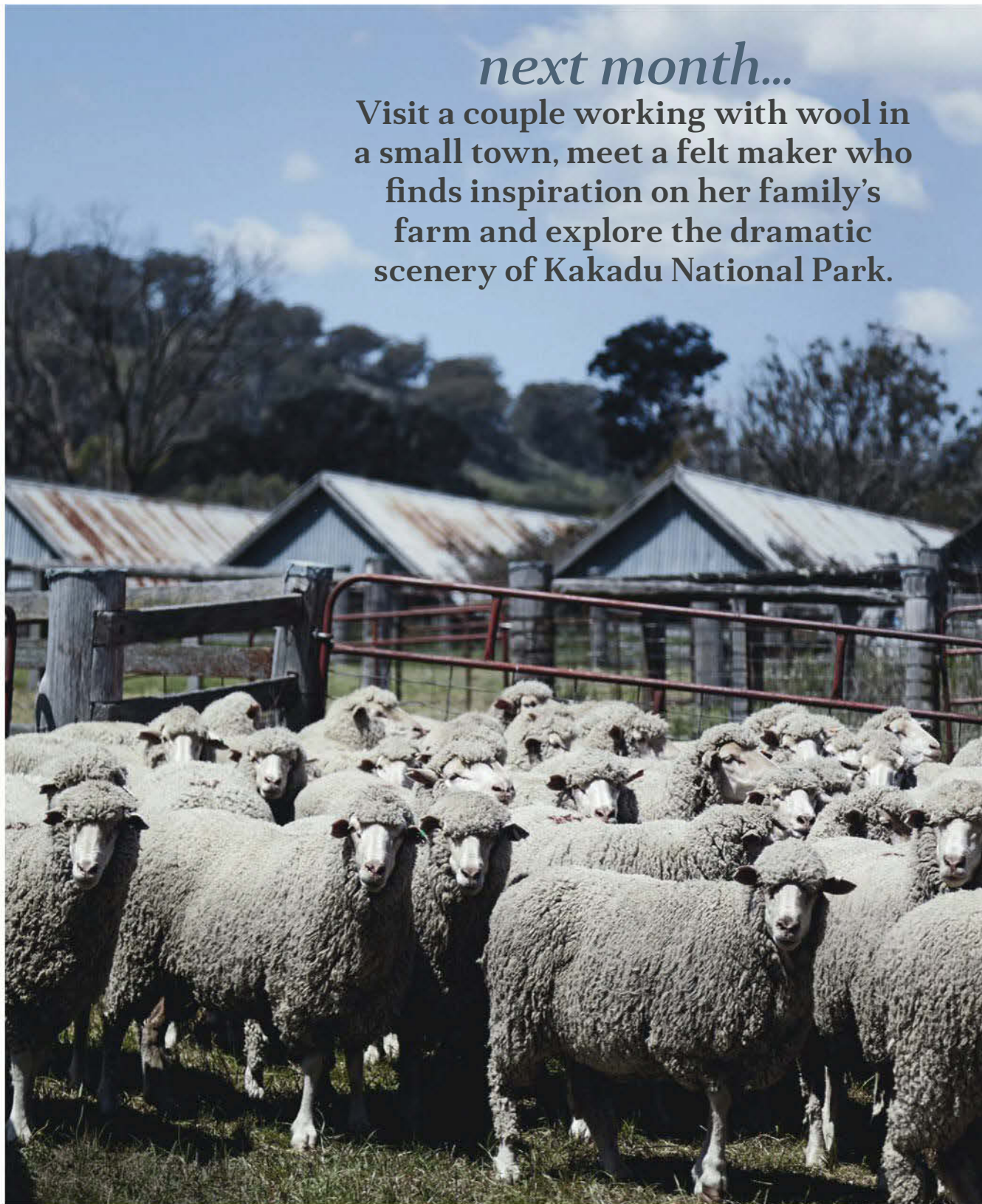
These are rare times apart for Matilda and her "gentleman dog", whom she describes as the perfect companion. "He's always around but he doesn't feel clingy," she says. "And I never, ever get lonely. I feel like I've got one of my favourite things around me all the time." *

For more information on the Dubbo City Animal Shelter, telephone (02) 6882 1934 or visit dubbo.nsw.gov.au.

Turn to page 16 to read about Matilda's life in Geurie.

next month...

Visit a couple working with wool in a small town, meet a felt maker who finds inspiration on her family's farm and explore the dramatic scenery of Kakadu National Park.



COUNTRYSTYLE

AUGUST ISSUE ON SALE JULY 16.

SEE OUR GREAT SUBSCRIPTION OFFER IN THIS ISSUE ON PAGE 136.

TRAVEL

on the road

AUSTRALIA IS WAITING
— DISCOVER TASMANIA'S
WHISKY TRAIL, EXPLORE OUR
RUGGED OUTBACK FROM
LUXURY LODGINGS, OR TAKE
A COUNTRY COOKING CLASS.

FIELD NOTES
fieldnotesbrand.com





Whisky is matured at the Lark Distillery in barrels that previously held sherry or port. **FACING PAGE** The Old Mill at Nant Estate was built in the 1850s. Behind it is the modern Atrium Restaurant and Cellar Door.

still waters

IN JUST TWO DECADES, TASMANIA'S
WHISKY INDUSTRY HAS COME FROM
NOTHING TO WORLD-BEATERS.

WORDS FREYA HERRING PHOTOGRAPHY MARK ROPER



In 1991, Bill Lark was fishing with his Scottish father-in-law on the River Clyde in the Tasmanian Highlands. “We just thought to ourselves, ‘We’ve got great barley, we know there’s peat bogs just up the road and the water is fantastic, why doesn’t somebody make whisky?’”

Long ago, others had acted on the same thought, but by 1839 spirit making was outlawed in the Apple Isle. After mounting a campaign to legalise small distilleries, Lark Distillery was born in 1992. Amazingly, only two decades on, Tasmania now has nine distilleries and produces some of the finest spirit in the world. At the 2014 World Whisky Awards, Sullivans Cove took out the prize for Best Single Malt, much to the surprise of the usual Scottish and Japanese winners.

Bill, considered the godfather of Tasmanian whisky, says he loves most of all the feeling it creates when shared with friends. “Whisky is mood creating — it’s not a drink people turn to if they want to just quench their thirst,” he says. “It’s one of those very social drinks — that’s why I like it.”

It isn’t just a happy coincidence that makes Tasmania ideal for whisky production — the weather, although warmer than Scotland, lends itself perfectly, says Lark’s head distiller, Chris Thomson. “We have huge temperature differences seasonally and even day to day,” he explains, “which drives the whisky in and out of the barrel wood and, because of that, we’re picking up those beautiful oak and plum pudding flavours from the port barrels that we use, producing a really rich, viscous whisky.”

Nant Distillery, near Bothwell some 80 kilometres north-west of Hobart, is one of the most beautiful distilleries on the island, thanks to its convict-built sandstone building and rolling farmland surrounds. The estate, which dates from 1823, had its own flour mill and today the waterwheel on its north side still powers the grinding of the barley grown on the property.

“Nant is an old highlands country estate,” says Keith Batt, who founded the distillery in 2004. “It gives you a glimpse into what life used to be like hundreds of years

ago. For me, whisky evokes a slower pace of life.” Head distiller Jack Sellers focuses on a different aspect of time: “You start with barley and water, and a few years later, after it’s spent some time in a cask, you end up with something completely amazing.”

Redlands Distillery, 44 kilometres to the west of Hobart, is similarly picturesque. Among its heritage buildings is a granary dating from 1857, where Redlands malts its barley to this day. “We are a paddock-to-bottle distillery,” says distiller Dean Jackson. “That means we have the water, we grow everything, and do every process right the way through.”

Lark Distillery is split over two sites — a cellar door in Hobart and the distillery itself, 17 kilometres out of the city. Chris started working summer holidays as a bottler eight years ago and progressed up the ranks.

“I love it,” he says. “If people ever have the joy of coming to our little distillery, it’s got the most magnificent views. Even if I’ve had a hard day, I pour myself a little dram of something special and sit out the front door. I look out over these beautiful paddocks, the sheep running about, at the surrounding wineries and the water down the front, it’s just beautiful.”

Five minutes down the road, a mere 15 kilometres out of Hobart, is the Sullivans Cove distillery. Here, owner Patrick Maguire selects each whisky for bottling, a process that relies a good deal on intuition. “I’m very particular about the barrels that we actually bottle,” he says. “It comes down to this: could I sit down with this glass of whisky on a Friday night, and just sip it and be comfortable? I’m not generally looking for a specific flavour, just ‘Does it feel good, does it taste good?’ That’s what I go by, and I won’t bottle it until I find a barrel that does that for me.”

Fortunately, he and the other Tasmanian makers find those barrels more often than not, and whisky in the Apple Isle continues to be about community, sharing and a good dram at the end of the night. We’ll say *sláinte!* to that. *
For more information, visit discovertasmania.com.au and taswhiskytrail.com





CLOCKWISE, FROM LEFT
This copper still at Nant Estate
was crafted in Hobart; Lark's head
distiller, Chris Thomson, evaluates
his work; a tasting selection at
Nant's cellar door; sample in
comfort at Sullivans Cove;
Jack Sellers, head distiller at
Nant; Lark's namesake sits
on a gate. FACING PAGE
The view at Nant Estate.

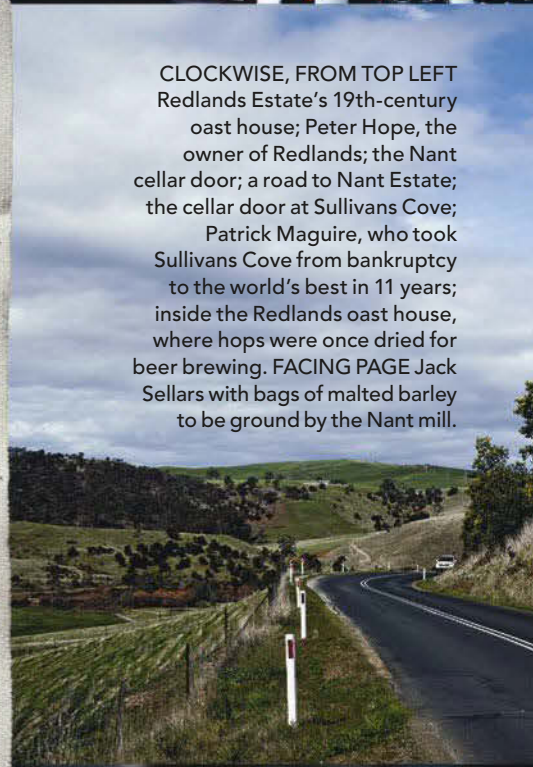


MOVED BY THE SPIRIT

ON THE WHISKY TRAIL IN TASMANIA.

- **Lark Distillery** Although the distillery is close to Hobart, its position, surround by vineyards and open country, makes it feel far away when you visit for a tour. Bands play at the Hobart cellar door on Fridays, where you can also sample Tasmanian whiskies outside of the Lark range. Distillery: 40 Denholms Road, Cambridge. Cellar door: 14 Davey Street, Hobart. (03) 6231 9088; larkdistillery.com.au
- **Nant Distilling Company** At the Atrium Restaurant and Cellar Door you can try a whisky-inspired menu. 254 Nant Lane, Bothwell. 1800 746 453; nant.com.au
- **Ratho Farm** Ratho is home to Australia's oldest golf course, with accommodation offered in thoughtfully restored farm buildings. 2122 Highland Lakes Road, Bothwell. (03) 6259 5553; rathofarm.com
- **Redlands Estate** One of the most beautiful estates on the island's whisky trail, with three hectares of gardens. 759 Glenora Road, Plenty. (03) 6261 5728; redlandsestate.com.au
- **Sullivans Cove Distillery** Winner of the 2014 title of best whisky in the world. 14 Lamb Place, Cambridge. (03) 6248 5399; sullivanscovewhisky.com
- **Tasmanian Whisky Tours** These day tours are a great way to experience Tasmanian whisky without having to drive. 0412 099 933; tasmanianwhiskytours.com.au
- **The Henry Jones Art Hotel** Overlooking the harbour, the building began as a 19th-century jam factory, and staff will gladly give you a historical tour. A good place to stay if you're doing the day tour. 25 Hunter Street, Hobart. (03) 6210 7700; thehenryjones.com
- **Woodbridge On The Derwent** An intimate luxury hotel, only 10 kilometres from Redlands Estate. 6 Bridge Street, New Norfolk. 0417 996 305; woodbridgenn.com.au

CLOCKWISE, FROM TOP LEFT Redlands Estate's 19th-century oast house; Peter Hope, the owner of Redlands; the Nant cellar door; a road to Nant Estate; the cellar door at Sullivans Cove; Patrick Maguire, who took Sullivans Cove from bankruptcy to the world's best in 11 years; inside the Redlands oast house, where hops were once dried for beer brewing. FACING PAGE Jack Sellars with bags of malted barley to be ground by the Nant mill.







a high point

THIS HILLTOP LOCATION, STUMBLED ON DURING
A MUSTER, HAS BECOME AN AWARD-WINNING STAY.

WORDS VICTORIA CAREY PHOTOGRAPHY SIMON GRIFFITHS



The two-storey cabin was built
in Sydney, then trucked to the
property and reassembled.

Country Style JULY 2015 89



Nearly 30 years ago, a boy helping his father muster sheep on the steep and scrubby hills of NSW's central tablelands had to find some lost ewes. He jumped a fence on his horse and discovered a place where he decided he would like to build one day. The only problem was that it was their neighbour's land and a rather remote spot.

Life went on. The boy grew up, finished school, went to Sydney and became a graphic designer. But he always kept the idea of building something on that hilltop perch with its spectacular, almost 360-degree views overlooking the Macquarie River as it loops into Lake Burrendong.

"I was in my early teens when I went looking for stray sheep with my father and discovered the property," Jason McDonald explains. "It was a real adventure, jumping this fallen-down boundary fence and riding through the rugged bush that opened into the clearing with amazing views. It made a lasting impression on me." Such an

impression that decades later, Jason eventually persuaded the neighbour in 2003 to sell the land adjoining his parents' 1620 hectares near Hargraves, 40 kilometres from Mudgee.

It was only then that the creation of what has to be one of the more unusual buildings you will find in rural Australia began. In a four-wheel drive, negotiating a track across paddocks, through numerous gates and up scrubby slopes, it takes about 45 minutes from our meeting point at the main house on Jason's parents' property. (If you can ride, the journey on the back of a horse would be stunning — and quicker — and Jason often does make the trip on his bay thoroughbred gelding.)

On the day *Country Style* visits, we walk the last couple of hundred metres to the cabin. This award-winning design, whose outline is reminiscent of Sidney Nolan's Ned Kelly paintings, is by Sydney-based Casey Brown Architects and has been lauded by design magazines and blogs worldwide.



CLOCKWISE, FROM TOP LEFT Jason at the campfire; the loft bedroom is a warm haven; a ladder leads to the bedroom; the kitchen wall with a cast-iron bucket that serves as a sink, and open shelves filled with cooking essentials. FACING PAGE, CLOCKWISE, FROM LEFT The cabin with three sides open and views of Burrendong Dam beyond — its design began in 2005 after Jason did some work for furniture designer Caroline Casey; floor cushions upholstered in cowhide can be easily stacked away; winches that open and close the walls are found on the back wall behind the water tank.



It's one that has remained in the minds of many architectural buffs but until now very few people have managed to visit this copper-clad structure on its remote hilltop.

The cabin, which measures just 3 by 3 metres and is 6 metres high, was constructed by builder Jeffery Broadfield from recycled ironbark and corrugated copper. Trucked in from Sydney, it was reassembled over several weekends on site, nestled next to gum trees and granite boulders.

Inside this carefully crafted box is a stove, sink and living area, while up a ladder is the bedroom, just big enough to fit a mattress. (The cabin's sides are raised by a pulley system, similar to the winches that move sails on a yacht, and can be easily closed if the weather turns bad.) Since it was built in 2007, Jason has left the city and returned home, and now wants to share the solitude of his bush escape with others.

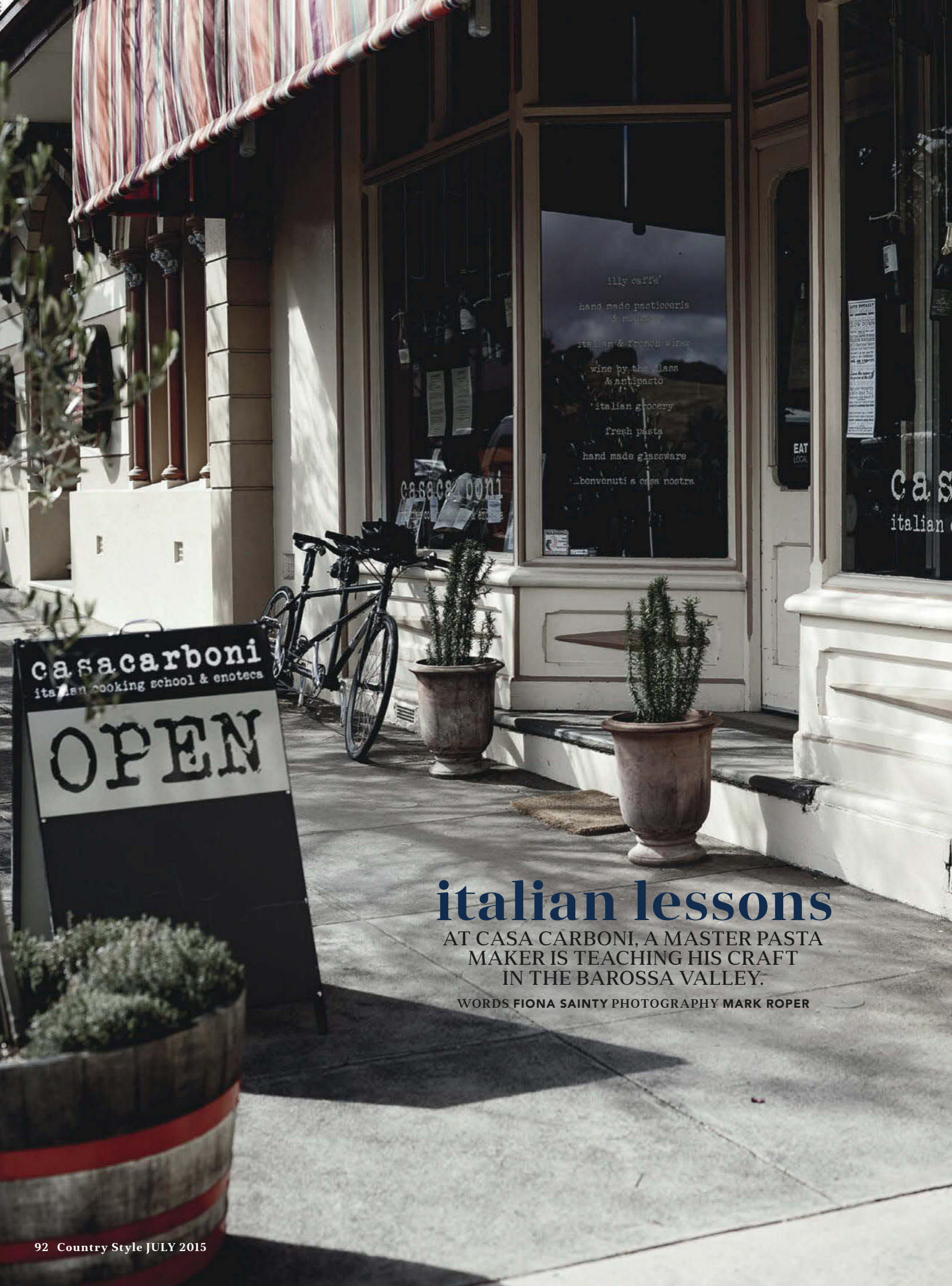
"The thing I like most about staying at the cabin is that it looks like it has just landed there," he says. "No driveway, no

yard, no landscaping, no power lines. This leads to the isolation which is so appealing, a place to get away from it all."

Since his move back to the Hargraves property he grew up on, Jason has found that his cabin campsite had an important role to play in mustering the merino sheep on the rugged terrain. "The paddocks around the cabin are a good half an hour ride from the main house and can take up to four hours to muster," he says. "We muster late in the afternoon, put the sheep and the horses in holding yards, camp in the cabin overnight and muster again at first light to catch any strays. Sheep camp on the highest point in a paddock, which is the hill just behind the cabin."

It started life as an escape from city life, became an outpost for farm work and now, a campsite for guests. Who knows, one day this cabin's final transformation may be a permanent home for the boy who once jumped the fence? *

For more information, (02) 6373 8400; permanentcamping.com.au



casacarboni
its men cooking school & enoteca

OPEN

italian lessons

AT CASA CARBONI, A MASTER PASTA
MAKER IS TEACHING HIS CRAFT
IN THE BAROSSA VALLEY.

WORDS FIONA SAINTY PHOTOGRAPHY MARK ROPER

ANGASTON SA COOKING CLASSES

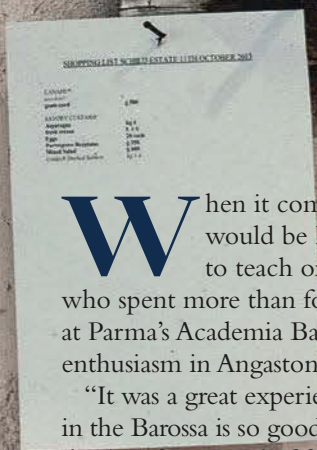
Matteo and Fiona Carboni with their children, Filippo and Sofia.

FACING PAGE Every Saturday morning, two regular customers park their tandem bike outside Casa Carboni in Angaston, SA.





FACING PAGE, CLOCKWISE, FROM TOP LEFT The Barossa Farmers' Market opened Matteo's eyes to the food possibilities in Angaston; market shopping features in this pasta with seasonal vegetable ragu; Fiona borrowed the idea of the hanging bottles from a French wine bar; they specialise in boutique wines from Italy and France; zucchini look good this weekend; Matteo shapes the pasta.



When it comes to country cooking classes, it would be hard to find someone better qualified to teach one than Matteo Carboni. The chef, who spent more than four years teaching Italians about pasta at Parma's Academia Barilla, now shares his knowledge and enthusiasm in Angaston in the heart of the Barossa Valley.

"It was a great experience at Parma, but the produce here in the Barossa is so good," Matteo says. "When people come, they're often scared of fresh pasta but after three or four hours, they realise they were worried for nothing! And after all, it's not brain surgery: it should be good, but it's just cooking."

Matteo, Fiona and their children — Sofia, five, and Filippo, two — settled in Angaston in 2012 after many years travelling between Italy and Australia.

Fiona grew up in Wagga Wagga, NSW, and Matteo a world away, in Forlì, a city in the Emilia-Romagna region of northern Italy. Their paths crossed early in 2005 when Fiona was employed by a wine exporter in Melbourne, and Matteo had been working at a winery during the vintage while on an Australian holiday.

Conversation turned to travel, food and wine, and they made a plan to catch up to teach Matteo more about Australian wine. "He was clearly interested only in the wines," Fiona says. "It turned out he thought I was married!"

When that little misunderstanding was resolved, Matteo soon whisked Fiona off to Italy to meet his family. They married later in 2005, setting up home in the city of Parma.

Matteo's grandmother taught him to make pasta as a child. He went on to study food science and technology at university, then worked in restaurants throughout Europe. Now he joined Parma's Academia Barilla, a famous culinary institution, where he taught cooking classes. On weekends, the couple travelled in Italy, France and Spain, exploring their love of wine and food.

After five years in Parma, and the arrival of daughter Sofia, the Carboni decided to move to Australia. On the sidelines, a friend of Fiona's had already done the groundwork for them. "She had moved to the Barossa to manage a hotel the year before... When she needed to fill a chef's position for a month, she offered it to Matteo."

A staunch city dweller, Matteo took the role with one condition — it would be for one month only. That stipulation lasted no more than a week. "My first visit to the farmers' market opened my eyes to what a magical place this is," Matteo says. "It was amazing to see fresh produce sold by the people who grew it. The last time I had seen that was when I was a child with my grandmother. She taught me the importance of food that was *il contadino* — 'from the farmer'. And when I got to know the people, I was sold."

He called Fiona, who was staying with her family in Wagga Wagga, and said, "We have to move here!" Fiona thought he was joking at first, then jumped at the prospect of adventure. The month contract extended to six, and meanwhile they enthusiastically embraced the local produce culture by setting up a stall at the Barossa Farmers' Market on the outskirts of Angaston where they sold homemade pasta, biscotti and nougat. And then Casa Carboni was born.

"It found us," Fiona says. "I was taking Filippo for a walk when he was two weeks old, and saw a 'For Lease' sign on a beautiful old shop overlooking the park."

Matteo is at the market every Saturday, keeping in contact with the farmers that supply him with meat, olives, eggs, bread, and even stinging nettles, which feature in a delicate pasta recipe in spring. Cheese comes from the Barossa Cheese Company, handily located right next door to Casa Carboni.

"Even though we've only been here a relatively short time, we feel part of a vibrant, food-savvy community we're so lucky to call home," Fiona says. *

Casa Carboni Italian Cooking School and Enoteca is at 67 Murray Street, Angaston, SA. 0415 157 669; casacarboni.com.au. Closed during July, reopens August 8.







class acts

SHARPEN YOUR SKILLS, OR LEARN NEW ONES, ON YOUR NEXT WEEKEND AWAY. HERE ARE SOME OF OUR FAVOURITE COUNTRY COOKING SCHOOLS.

WORDS KYLIE WALKER AND VIRGINIA IMHOFF PHOTOGRAPHY GUY BAILEY
STYLING PHOEBE McEVOY

In a shed on an apple farm, surrounded by lush lawns and with rows of trees stretching into the distance, Tara Mills is doing something she loves: sharing traditional skills. Some weekends, this self-taught cook teaches breadmaking, while other classes include sweet pastries or gardening.

"I was fortunate to spend my childhood surrounded by green fields and a large vegetable patch, with something always bubbling away on the Aga or a cake baking in the oven... this has always been a part of me, baking and growing vegetables," Tara says. She lives with her partner and three children not far from Glenbernie Orchard, a farm about an hour south of Sydney, where owners Glenn and Jo-Anne Fahey grow apples and stone fruit, and where Tara runs her classes.

Tara ran a small bakery before deciding to concentrate on the workshops; Mill Lane was launched last year. Half-day classes in French breads and pastry are regulars, as is preserving. A one-day edible garden workshop is led several times a year by Narelle Happ, and Tara has just launched Slow Stitch Saturdays, with basket maker Brooke Munro.

Those arriving for a class are offered a cup of tea and a slice of one of Tara's excellent cakes — usually made with fruit from the farm. Tara is a cheerful and encouraging teacher, imparting clever tips to those with experience and reassuring beginners. The shed, decorated with straw-bale seats, and flowers and herbs from Tara's garden, is only metres away from Glenbernie Orchard's Apple Shack farm shop, and there's always time during class to pop over and stock up on apples, potatoes, honey or eggs.

At the end of the day, students relax over a shared platter and a glass of sparkling wine, or cider made from the farm's apples, before heading home with a bag filled with class notes and food.

"Mill Lane is about building communities and bringing people together," says Tara, who keeps regular classes to no more than eight students — "That means I can give each student my full attention."

Classes from \$195. 259 Darkes Forest Road, Darkes Forest, NSW. 0416 006 122; milllaneworkshops.com For accommodation, try Otford Cottage, a 15-minute drive from the farm. 0431 615 941; otfordcottagebandb.com.au

NSW

LOCAL IS LOVELY PRACSHOP

Photography and good food come together in these wonderful two-day residential workshops, held at a homestead west of the Blue Mountains. They are organised by Sophie Hansen, of popular blog Local Is Lovely and the *Local Is Lovely* cookbook. At each workshop, Sophie demonstrates a few of her favourite dishes, Luisa Brimble teaches photographic techniques and editing, and Sophie's mother, artist Annie Herron, guides students in thinking about composition. *Country Style's* Victoria Carey will be a guest teacher at a special Creative Story Telling session in August, talking about how to weave images and words together.

Classes \$900, including one night's accommodation, two-day workshop and all meals. 0400 032 326; local-lovely.com

SOUTH AUSTRALIA

STICKY RICE Learn how to create authentic restaurant-quality dishes in the beautiful Adelaide Hills.

Upcoming classes include Tasting Thailand, Spice Trail, Spanish Tapas and Taste of Morocco — or make up a group for a bespoke workshop. Accommodation is available in private villas. **Classes** \$145. 96 Old Mount Barker Road, Stirling. (08) 8339 1314; stickyricecookingschool.com.au

QUEENSLAND

LONG APRON AND TAMARIND COOKING SCHOOLS

Cameron Matthews and his team create modern, elegant food for guests at Spicers Clovelly Estate's Long Apron restaurant. You don't have to be a guest to take advantage of Cameron's kitchen know-how, however — he also teaches classes in French and Italian food at the Long Apron Cooking School. The school operates at the nearby Spicers Tamarind Retreat, where Phil Felschow, from the retreat's Tamarind Restaurant takes Thai cooking classes. Students cook four or five dishes before sitting down to enjoy what they've made for lunch, with wine. **Classes** \$165. *Spicers*

Clovelly Estate, 68 Balmoral Road, Montville. 1300 252 380. Spicers Tamarind Retreat, 88 Obi Lane South, Maleny. 1300 311 429. spicersretreats.com

TASMANIA

THE AGRARIAN KITCHEN Classes are led by Rodney Dunn, formally of *Australian Gourmet Traveller*, and a cast of guest cooks and producers. A typical one-day session will involve gathering and cooking farm produce, from the organically grown crops to free-range eggs and livestock. Other two-day classes include All Beefed Up — breaking down a carcass of wagyu beef into cuts to roast, braise, sauté and poach, Charcuterie — turning a whole pig into pancetta, salami, capocollo and lardo, and Sausages, Patés and Terrines. **Classes** from \$385.

650 Lachlan Road, Lachlan. (03) 6261 1099; theagrariankitchen.com. For accommodation, try Woodbridge on Derwent Luxury Hotel, Bridge Street, New Norfolk. 0417 996 305; woodbridgenn.com.au

RED FEATHER INN COOKING

SCHOOL Chefs from the inn and elsewhere pass on their expertise, showcasing Tasmanian produce. One-day classes include To Market, To Market, joining chefs to buy fresh and seasonal ingredients to cook back at the school, Comfort Food, rediscovering slow cooking, braises, roasting and baking, and Baking — Short and Sweet, learning techniques for baking breads and pastries. The inn has a wide range of accommodation. **Classes** from \$195. 42 Main Street, Hadspen. (03) 6393 6506; redfeatherinn.com.au

SALLY WISE Join a class held on the Derwent Valley farm of Tasmania's well-known preserving guru. Sally is a champion of seasonal produce, and of creating beautiful additive-free food from what's on hand, whether locally grown or straight from her own large garden. Sally's one-day classes cover many topics, including of course, preserving, plus slow cooking, >

breadmaking and sausage making. **Classes** from \$160. 179 Wyre Forest Road, Molesworth. 0408 569 423; sallywise.com.au. For accommodation, try Tynwald, Hobart Road, New Norfolk, (03) 6261 2667; tynwaldtasmania.com.au

VICTORIA

A TAVOLA COOKING SCHOOL

Katrina Pizzini, from the renowned Pizzini wine family in Victoria's King Valley, teaches classes in pasta, gnocchi and risotto making, antipasti and tapas, home cheesemaking, and much more. Guest chefs take some sessions. **Classes** from \$140.

175 King Valley Road, Whitfield. (03) 5729 8278; pizzini.com.au. For accommodation, try Mountain View Hotel, 4 King Valley Road, Whitfield. (03) 5729 8270; mvhotel.com.au

ANNIE SMITHERS MASTERCLASSES

At du Fermier, her small French farmhouse-style restaurant in Trentham, Annie creates what she describes as "comfortable, honest food for sharing with friends". Throughout the year, she also runs a series of classes, some at du Fermier and some at her home in Malmsbury. Topics include cooking with pork or duck, chocolate and Christmas baking. All classes include lunch. **Classes** from \$150. 42 High Street, Trentham. (03) 5424 1634; dufermier.com.au. For accommodation, try The Timber and Stone Retreat in Malmsbury. 0415 558 588; thetimberandstoneretreat.com.au

CULINAIRE COOKING SCHOOL

Christiane Philip is the chef behind this well-established cooking school in East Gippsland. Workshops

covering a wide range of topics, including sourdough, pizza and ciabatta making, seafood, pasta, paella, risotto, finger foods and smallgoods are run for a minimum group of four to a maximum of eight.

Classes from \$95. 51 Cunningham Court, Swan Reach. (03) 5156 4091; culinairecookingschool.com.au. For accommodation, try McMillans of Metung Resort, 155 Metung Road, Metung. (03) 5156 2283; mcmillansofmetung.com.au

KITCHEN DIVA Melanie Hall, aka the Kitchen Diva, runs classes with a baking focus for small groups in her farmhouse kitchen at Birregurra, in south-west Victoria. Whether it's traditional French and Italian baking, artisan breads, biscuits and cookies, puddings and pastries, or baking with chocolate, Melanie will talk you through the ingredients, methods and recipes to ensure a successful result every time. You'll finish the day with an elegant high tea, and take home notes, recipes and samples of the day's baking. **Classes** \$125. Lumeah, Lumeah Road, Birregurra. 0417 502 970; kitchendiva.com.au. For accommodation, try Birregurra 1865 Bed and Breakfast, 20 Main Street, Birregurra. (03) 5236 2071; birregurra1865bb.com

PATRIZIA SIMONE'S COUNTRY

COOKING SCHOOL Operating on the same principles that have made Simones one of Victoria's best-loved regional restaurants for almost 30 years — including a belief that good food does not need to be complicated, but should always be delicious — the school explores seasonal cooking and Italian traditions. Upcoming classes include Sicilian Cooking, an Umbrian Experience, and Winter Pastas and Sauces. Each class includes a light lunch with wine. **Classes** from \$180. 18 Riverside Avenue, Bright. 0439 952 022; simonesbright.com.au. For accommodation, try The Odd Frog, 3 McFadyens Lane, Bright. 0418 362 791; theoddfrog.com

TAMSIN'S TABLE Life on the land can be hard work, as Tamsin Carvan discovered when she moved to her 45-hectare farm in Gippsland a decade ago. But there are so many wonderful things about farm life too, and at her Tamsin's Table workshops and lunches, she shares "the joys of a shared table, conversation and homegrown food". Among the most popular — her classes often sell out — are the hands-on Kitchen Harvest seasonal classes, where the students explore her rambling kitchen garden and harvest ingredients for a three-course meal; and Cakes Our Mothers Taught Us, a series in which Tamsin invites guest teachers to share their traditional skills. **Lunches** from \$120, **classes** from \$175. 2255 Main South Road, Poowong East. tamsinstable.com.au. For accommodation, try Halcyon Cottage, 1730 Warragul-Korumburra Road, Strzelecki. 0438 044 974; halcyoncottageretreat.com.au

WESTERN AUSTRALIA

FORAGERS Sophie Zalokar, one of Western Australia's best-known cooks, shares her passion for food at Foragers, a cooking school and dining room based on a farm near Pemberton. Sophie, who trained at the Pheasant Farm Restaurant in South Australia with Maggie Beer, now passes on her skills on topics from breadmaking to soups and Christmas cooking. One- and two-day workshops on topics such as preserving or cheesemaking can also be arranged for groups. Dinners, with themes such as Seasonal, Woodfired or Local Produce, are held on most Fridays and Saturdays. For those looking to enjoy a weekend away, the farm, which Sophie runs with husband Chris, has a range of accommodation, including three studios, a three-bedroom farmhouse and three luxury eco-chalets. **Demonstration classes** \$85. One-day workshops, including lunch, \$250. 1 Roberts Road, Pemberton. (08) 9776 1580; foragers.com.au *

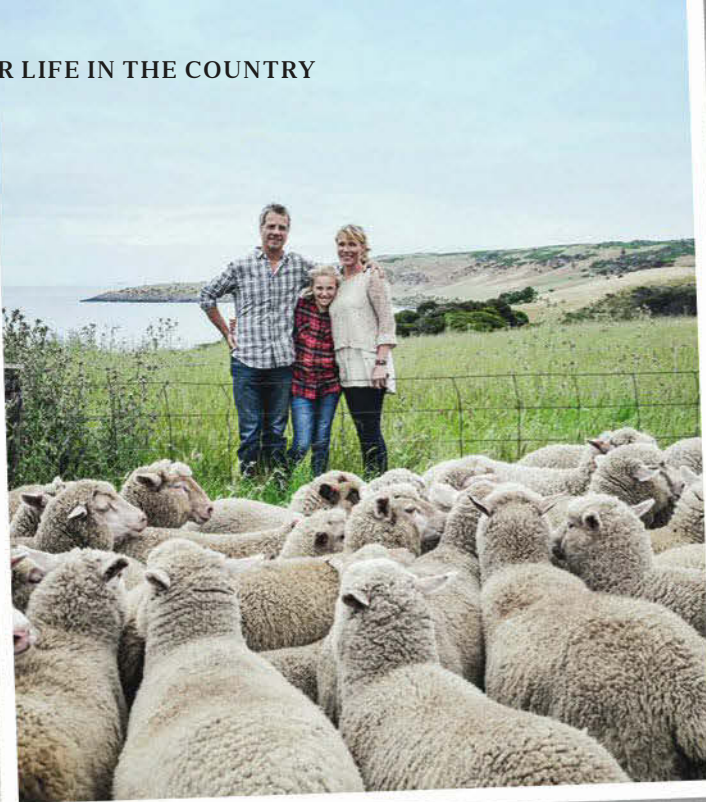
Andy, Kate and Asia,
11, at Red House Bay,
with maltese-miniature
poodle cross Miley.



our life in the country

ANDY AND KATE GILFILLAN WELCOME VISITORS TO EXPERIENCE
LIFE ON A HISTORIC SHEEP FARM PERCHED ABOVE THE SEA
ON SOUTH AUSTRALIA'S KANGAROO ISLAND.

WORDS VIRGINIA IMHOFF PHOTOGRAPHY MICHAEL WEE



Talk with Kate and Andy Gilfillan about life on Kangaroo Island and you might conclude that it's an endless round of family fun, fishing and barbecues, inspired by their passion for producing beautiful food. Kangaroo Island is associated with fresh produce and the Gilfillans are committed contributors, raising premium lamb on their 1440-hectare property Creek Bay, in the island's east.

But South Rock Lamb has taken years of hard work. The couple sell boxes of mixed cuts, and smallgoods such as chorizo, L'hamb (a smoked lamb ham) and mettwurst, online and through various South Australian outlets.

Andy and Kate, and their daughters — Matilda, 21, Charlotte, 18, and 11-year-old Asia — live in a rammed-earth house high above Antechamber Bay. Andy is the third generation at Creek Bay, which happens to be South Australia's oldest working farm. A certain Nathaniel Thomas — 'Nat' as the Gilfillans like to call him — settled the land in 1815. "He was whaling and sealing, and would sail from here to Tasmania, doing a bit of trade. He married a Tasmanian woman, Betty, and they had four children and wore wallaby skins!" Andy says.

Kate and Andy now run Nat's Place, as the old home is called, and a second farmhouse, Kona, as accommodation under the banner of Antechamber Bay Retreats. Kate, a talented cook, often provides meals for the guests — just one of the many food-related roles she has undertaken since coming to the island in 1992. From early days helping Andy with barbecues for backpackers and cooking lunches at the Cape Willoughby lighthouse café to hosting meals during food festivals, she and Andy never tire of showcasing the island's diverse produce.

Family time is often spent fishing and building fires for a barbecue. "Andy is great with the beach barbecue," Kate says. "We catch whiting, flathead or flounder... if it's a beautiful evening, we're down here."

For more information on South Rock Lamb and Antechamber Bay Retreats, telephone (08) 8553 1444 or visit southrocklamb.com.au

"I didn't fall in love with the island straight away, but I fell in love with Andy."

kate I was born in Victoria's Lismore and grew up just outside Derrinallum, next door to a dairy farm. I helped at the farm and milked the cows and went to boarding school at Ballarat. I majored in music at teachers' college, then did a graduate diploma in music education and got a job teaching piano at Derrinallum P-12 College.

At the time, my boyfriend was running a property near Derrinallum, and we got married in 1990 and lived on the property. Then a year later my husband was killed in a horse accident. I went through a lot of things and didn't know what to do — I went overseas for a while with a few friends.

Andy had been a great mate of my husband and he kept ringing to check how I was going. We had visited Andy on Kangaroo Island once, and he would call in to our property, too.

Cape Willoughby has the oldest lighthouse in South Australia. Andy said when I came back from overseas I should come out here as the lighthouse keeper, which involved weather reading at 3am — the clouds, what sort of waves were coming in. When I took up the position, Andy was running backpacker tours, and soon I was cooking for the tours and taking them for beach barbecues.

I came here to live at the beginning of 1992 and our friendship just grew — we married the next year. As well as cooking for the shearers and backpacker tours, I did breakfasts and dinners for the bed and breakfast — we would have families staying in the house.

Then we got into harvesting thryptomene, a small shrub that grows in the bush and is used by florists. In 2008 we took over the Cape Willoughby lighthouse café. Soon I started doing a lot more cooking, as well as lunches for 80 or 90 people on Sundays, and this led us into more foodie things. About six years ago, we got into branding our lamb and selling it to Adelaide. People staying in our accommodation often asked how to get our lamb and when the agent offered us \$2.50 a kilo, Andy said, "It's too good for that!" So he sent out an email saying we were going to do orders. Andy looks after the sheep side but as soon as they leave the paddock, it's my part.

We love food and eating. We planted more olives about 18 years ago, so we have our own olive oil; we have a vegetable garden, our meat, we catch fish, and have chooks and eggs. I make relish, and do sticky figs and fig jam from our fig trees... we can be pretty self-sufficient here.

When I first came here, I got seasick on the ferry and then was sick again going home. I said I'd never go back and it was too far away. But now I've developed such an appreciation of the natural beauty, the beach and bush. I didn't fall in love with the island straight away, but I fell in love with Andy. >



CLOCKWISE, FROM TOP LEFT
Andy runs sheep in Nat's Paddock;
an ash tree towers over the old
lighting shed at Nat's Place; Mochie
the kelpie joins the family in the
long grass; South Rock lamb and
smallgoods, with the property's
own olives; the secluded beach
beneath the farm is a favourite
spot for fishing and barbecues;
Asia is up for a little mustering;
Miley wants to get in the swing
of things. FACING PAGE Kate
encouraged Andy to improve the
herd by introducing white suffolk
sheep to cross with the merinos.



The track from Nat's Place to the family home. "Those olive trees were planted by my mother 40 years ago," Andy says.



andy The Gilfillans were originally at Jamestown in South Australia. My grandfather came to Kangaroo Island in 1952 and bought 2200 acres. Then at the age of 23, my father became the sole breadwinner. My other grandfather, James Holden, was a keen fisherman who retired, bought a farm on KI and built a shack in the sand dunes at Snellings Beach, so both sides of the family had coastal property.

The east end of the island is very different to the rest, which was mainly soldier settlements. People have been farming in the east end since the 1800s.

It was good fun growing up on KI. I've got two sisters, but I was the first boy in four generations — and there's still only me! We went to school in a great big yellow bus full of kids, and it would break down and we'd all have a rampage through the scrub until it was fixed.

We were all a bit musical and I had a band,

I was the drummer and did backing vocals.

After school, I had a year here with Dad and then I wanted to see the world.

I went jackarooing at Esperance and

learnt to ride a horse. I came back after two years and started handling horses — anything that bucked!

I wasn't convinced I wanted to farm, and there wasn't huge pressure from my father. I got into architecture; in the end I deferred and let it slip, but the house we built here was designed by Kate and me. I came back to the farm in 1983 because Dad started a career in state politics. [Ian Gilfillan was a long-serving member of parliament, retiring in 2006.] It was exciting for me to be the manager at 21.

When Kate came on the scene 10 years later, she suggested getting some dorsets or suffolks. Soon we were producing the best lamb ever, and I sent out an email to people we knew. It was a big step — but we were already processing lamb to supply the restaurant at the lighthouse.

It's only in the past decade that we've had significant returns. It's a better product than 10 years ago, and we've made the business suit our lifestyle and energy. If the girls want to come home and crank it up, it's there to go. Otherwise, we've always got the fishing and the barbecues... *





boating party

YOUR ROWBOAT AWAITS, WELL-EQUIPPED
FOR A PICNIC ON LAKE DAYLESFORD.

PHOTOGRAPHY LISA COHEN STYLING TESSA KAVANAGH

CLOCKWISE, FROM BOTTOM LEFT Old rope, \$350, from Montreux. Leather-covered Thermos flask, POA, from E Casa. 'Urrabirra' travel bag, \$399, from The Shelley Panton Store. 'Eribe' vest, \$290, from Scarlet Jones. Hunter Original gumboots, \$169, from The Iconic. Wire basket, \$75, with fishing net, \$55, both from K7 Vintage. Stool, \$80, and zinc bait box, \$75, both from Izzi & Popo. Fishing net (on pole), \$45, from K7 Vintage. Cashmere throw, \$395, from Kabinett. Vintage kantha blanket, \$125, from Scarlet Jones. Wooden tray, \$40, from Izzi & Popo. Suitcase, \$280, from Montreux. Basket, \$390, from Izzi & Popo. Boat supplied by Lukey's Boat Hire. 'Pascal' throw, \$129.95, from Provincial Home Living. 'Macaron' cushion, \$119, and Geneviève Lévy cushion, \$195, both from Manon Bis. Marigold 'Dip' cushion, \$215, from Safari Living. All other props, stylist's own. FACING PAGE, CLOCKWISE, FROM TOP Indigo cushion, \$64, from Kabinett. Metal bowl, \$14, and binoculars, \$55, both from K7 Vintage. Wooden plate, \$80, from Montreux. Knife, \$16, from K7 Vintage. Woollen throw, \$120, from Montreux. Metal box, \$48, from Waverley Antique Bazaar. All other props, stylist's own. For stockist details, see page 139.





CLOCKWISE, FROM TOP LEFT Vintage coverlet, POA, from Scarlet Jones. Pottery tumbler, \$40, from The Shelley Panton Store. Hat box, \$140, from Izzi & Popo. Thermos mug, \$39.95, from The Works. Metal bowl, \$14, from K7 Vintage. Vintage scarf, \$12, from Waverley Antique Bazaar. Schoolbook, \$25, cake tin (lid not shown), \$22, Thermos jug, \$28, and binoculars, \$55, all from K7 Vintage. Scarf, stylist's own. FACING PAGE, CLOCKWISE, FROM LEFT Kempton & Co postal bag, \$495, from Muster Life-Styling. Vintage wicker chair, \$189, and 120% Lino jumper, \$599, both from Manon Bis. Marble bowls, \$66 each, from Kabinett. Woollen throw, \$120, wooden plate, \$80, and wooden vessel, \$90, all from Montreux. French pottery vase, \$250, from Andrew Wilson Antiques. Hale Mercantile pillowcase, \$59, from Manon Bis. Book, \$8, from K7 Vintage. Wooden crate, \$85, from Kabinett. All other props, stylist's own. For stockist details, see page 139.

EMBRACE A WINTER DAY
ON THE GENTLE WATERS OF
LAKE DAYLESFORD.



CLOCKWISE, FROM LEFT Galvanised flask, \$60, from Kabinett. Canvas postal bag, \$65, and fishing net (on pole), \$45, both from K7 Vintage. Alpaca throw, \$225, from The Shelley Pantan Store. Vintage wicker chair, \$189, from Manon Bis. Enamel teapot, \$45, and tin, \$15, both from K7 Vintage. 'Table Series' mug, \$20, from The Shelley Pantan Store. Stool, \$125, from Kabinett. Fishing reels, \$40 and \$55, from Waverley Antique Bazaar. All other props, stylist's own. FACING PAGE, CLOCKWISE, FROM TOP LEFT Linge de Maison linen cushion, \$79, from Manon Bis. 'Hannah' woollen coat, POA, from Scarlet Jones. Geneviève Lévy cushion, \$195, and 'Macaron' cushion, \$119, both from Manon Bis. Rafia Chic shoes, \$330, from Scarlet Jones. Leather-covered Thermos flask, POA, from E Casa. Milk bottle, \$12, from Izzi & Popo. Pottery cup, \$45, from The Shelley Pantan Store. Camera, \$68, from Waverley Antique Bazaar. 'Urrabirra' travel bag, \$399, from The Shelley Pantan Store. 'Eribe' woollen vest, \$290, from Scarlet Jones. For stockist details, see page 139.

Photographed at Lake Daylesford, Victoria. For more information, see visitdaylesford.com.au



JOURNEY OUTBACK LUXURY

Well-catered camping at Sal Salis, on the North West Cape peninsula, some 1200 kilometres north of Perth.



the far pavilions

AN ERA OF LUXURY HAS ARRIVED IN SOME OF
AUSTRALIA'S MOST REMOTE LOCATIONS.

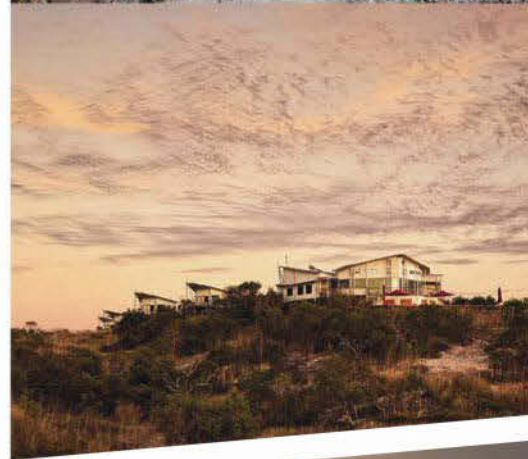
WORDS VIRGINIA IMHOFF, KYLIE WALKER



SAL SALIS WESTERN AUSTRALIA

Nestled in dunes overlooking Ningaloo Reef, Sal Salis offers a rare combination of bush and beach, of back-to-nature experiences and luxury. Set on the edge of the Cape Range National Park, this remote safari camp has just nine wilderness tents, positioned to ensure the privacy of all guests. Spend your time hiking in the nearby gorges, diving, taking a guided kayak and snorkel tour of the reef, and swimming with the gentle whale sharks that pass during their migration from April to July. Or simply relax in the main lodge, which includes the dining room, a lounge and a deck for stargazing. *From \$375 a person twin-share (\$750 during the whale shark season), including all meals and beverages. Open mid-March to November 30. The nearest commercial airport is at Exmouth, which has daily flights to and from Perth. Hire cars are available at the airport or transfers can be organised by the camp: \$150 return children, \$250 return adults. Scenic flights from the airport to Sal Salis start at \$487 one-way for two people. 1300 790 561; salsalis.com.au*

Vintage portfolio, \$75, from Seasonal Concepts. Moscot 'Lemtos' sunglasses, \$369, from Somedays. Luggage tag, \$19, from Hunt Leather. All other props, stylist's own. For stockist details, see page 139.





CLOCKWISE, FROM ABOVE Deckchairs at Sal Salis; Sails In The Desert welcomes visitors to Australia's Red Centre; Uluru on the horizon. FACING PAGE, CLOCKWISE, FROM TOP Watch for passing whale sharks from a Sal Salis tent; Berkeley River Lodge sits on a 65-metre-high dune; inside one of the luxurious villas; the Berkeley River.

THE BERKELEY RIVER LODGE WESTERN AUSTRALIA

From the air, it looks like a piece of Indigenous art — ribbons of red and swathes of dark green dotted with rows of tiny white shapes, nestled beside a swathe of cream. The red is the soil of this Kimberley coast location, the mottled green the trees, the cream the beach that's just a short walk from the 20 luxurious villas and central lodge. The villas command great views of the Timor Sea, or the Berkeley River and the rugged red gorges in the distance. Activities include river cruises, guided hikes, fishing, 4WD and helicopter excursions and, seasonally, evening turtle viewings. Dining is at the lodge's Dunes restaurant, taking in more dramatic views.

Standard three-night package, including all meals, drinks and a range of activities, \$3475 a person from Kununurra, \$4245 from Darwin. The lodge operates March–October. There is no road access to the lodge. Transfer flights from Darwin or Kununurra are included in accommodation rates. (08) 9169 1330; berkeleyriver.com.au

SAILS IN THE DESERT NORTHERN TERRITORY

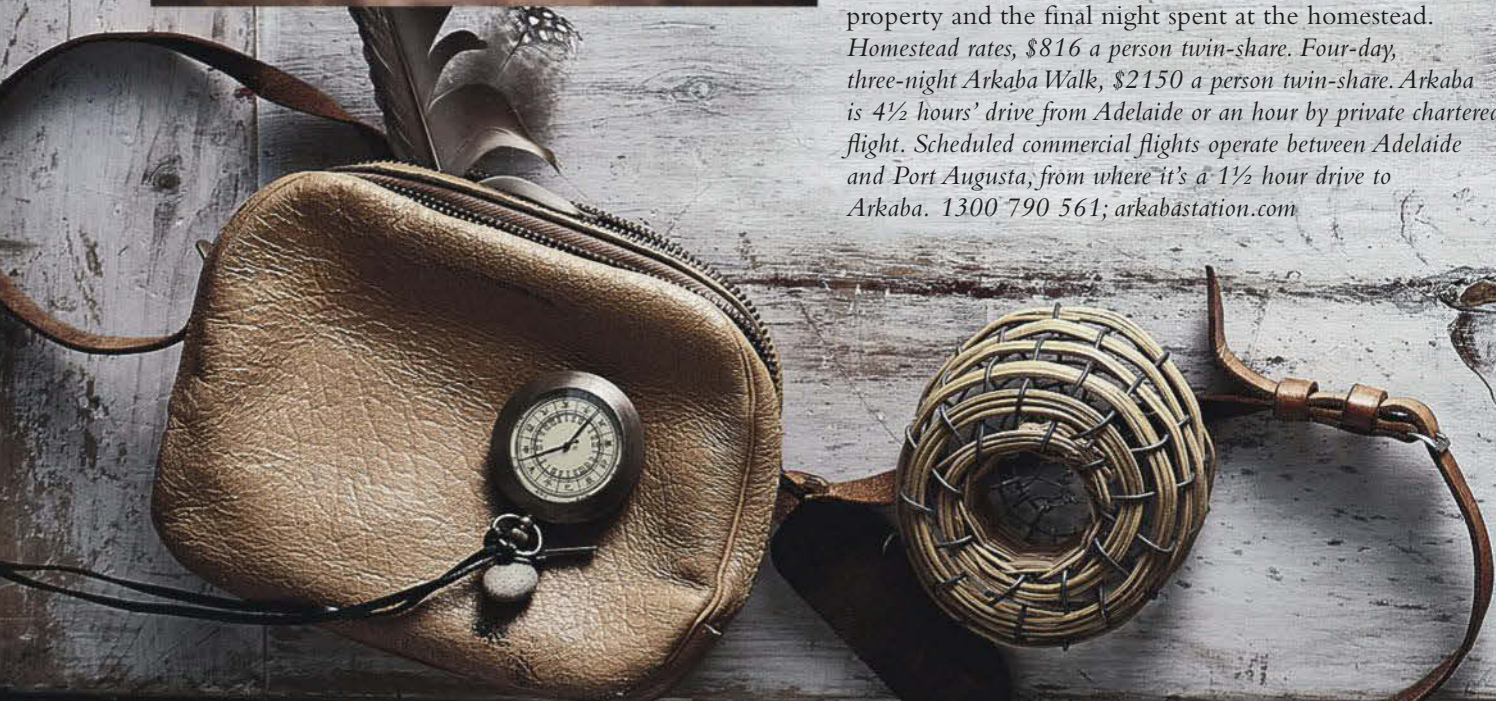
Situated in the middle of Australia's central desert region, and a close neighbour of Uluru, Sails is a unique combination of luxury and nature. Refurbished in late 2012, Sails — part of Ayers Rock Resort — draws on the colours of the landscape and the culture of the local Anangu people. There is a range of experiences on offer around Uluru-Kata Tjuta National Park, from the Sounds of Silence dinner under the stars to sunrise flights over Uluru and a visit to one of Australia's most significant Indigenous art sites. The resort has several dining options and a luxury spa. *From \$388 a night room only, minimum two nights; five-night stay from \$233 a night. Packages including Sounds of Silence dinner also available. Flights operate from Melbourne and Sydney to Ayers Rock airport, which is six kilometres from the resort; connecting flights from some other destinations via Alice Springs. A commercial coach service also operates between the resort, Alice Springs and Kings Canyon. 1300 134 044; ayersrockresort.com.au >*



CLOCKWISE, FROM LEFT
One of Arkaba's five suites;
luxury undreamt of by the
19th-century graziers;
wildlife encountered on the
four-day Arkaba bushwalk
in SA's Flinders Ranges.

ARKABA SOUTH AUSTRALIA

Arkaba started in the 1850s as a sheep station at the southern end of the spectacular, but then remote Flinders Ranges, some 450 kilometres north of Adelaide. Today, the sheep are gone and the stone homestead offers a level of luxury and comfort that those early settlers would never have imagined. There are five beautifully renovated rooms, all with bathrooms and verandahs. The menu features fine South Australian produce and wines. Arkaba is a wildlife conservation sanctuary and a habitat for the endangered yellow-footed rock wallaby; the all-inclusive package offers guided wilderness safaris and bushwalks, with other excursions and tours also available. The Arkaba Walk is a four-day walk led by expert guides, with overnight camps set in spectacular locations on the 24,000-hectare property and the final night spent at the homestead. Homestead rates, \$816 a person twin-share. Four-day, three-night Arkaba Walk, \$2150 a person twin-share. Arkaba is 4½ hours' drive from Adelaide or an hour by private chartered flight. Scheduled commercial flights operate between Adelaide and Port Augusta, from where it's a 1½ hour drive to Arkaba. 1300 790 561; arkabastation.com



GUESTS STAY IN BEAUTIFUL SUITES AND ENJOY A FINE DINING MENU.

EL QUESTRO WILDERNESS PARK WESTERN AUSTRALIA

The magnificent Kimberley landscape is on show just beyond El Questro Homestead, 100 kilometres south of Kununurra in Western Australia. Perched above Chamberlain Gorge and set in tropical gardens, the homestead enjoys panoramic views; guests stay in beautiful suites and enjoy a fine dining menu. The vast property also offers several other accommodation options. There is a range of complimentary excursions, and guests can also explore the region on one of the many other paid tours operating from the station, from helicopter flights to horse trekking and fishing trips.

Homestead rates \$1969–\$2899 a night twin-share, including accommodation, meals and all beverages, personalised itinerary and guided tours within El Questro Valley. Transfers from Kununurra or from El Questro station to the homestead are at additional cost. Open April 1–October 25, 2015. 1300 731 551; elquestro.com.au

BAMURRU PLAINS NORTHERN TERRITORY

At Bamurru Plains, the provision of a unique, close-to-nature experience goes with a passion for conservation and for minimising the resort's impact on the land. Sitting just west of Kakadu National Park, Bamurru's 10 luxurious bungalows overlook the Mary River floodplain. Guests wake to calls of magpie geese and other wildlife, often only metres away. The connection to the bush is reflected in the menu, with native ingredients featuring in many dishes. Experiences available include airboat tours of the wetlands, guided 4WD safaris and excursions to see the Aboriginal rock art of Kakadu and Arnhem Land.

*From \$550 per person twin-share, including all meals and most beverages. Wilderness Experience or Fishing Safari packages also available. Open May–October. The resort is a 30-minute flight or three-hour drive from Darwin. 1300 790 561; bamurruplains.com **



CLOCKWISE, FROM LEFT El Questro Wilderness Park is all about the rugged Kimberley landscape; buffalo graze at Bamurru Plains; El Questro's 400,000 hectares have room for bungalows and campsites, as well as the luxurious Homestead.



INTREPID TRAVELLER

PUT YOUR FAITH IN BOOTS AND A BROLLY.

Trenery boiled wool coat, \$249.

Jigsaw 'Buckle Wellington' boots, \$225.

Umbrella and picnic basket, stylist's own.

For stockist details, see page 139.



worlds away

THE CALL OF THE COUNTRY WINS
OVER WILD WEATHER.

PHOTOGRAPHY PRUE RUSCOE STYLING LARA HUTTON



UNDER DARK SKIES

A HINT OF CHANGE LIES ON THE HORIZON.

Morrison 'Mon' long cardigan, \$369. We Are Kindred long-sleeved blouse, \$129. Kate Sylvester 'Asher' skirt, \$355. Everyday Cashmere 'Melbourne' wrap, \$418. FACING PAGE Kate Sylvester 'Henry' blazer, \$635. Sylvester 'Mesh' dress, \$265. Camera bag, stylist's own. For stockist details, see page 139.





BREAK IN THE CLOUDS

PATIENCE WILL BE REWARDED.

David Lawrence 'Orlan' coat, \$349. Once Was 'Aeriel' sleeveless leather-trim top, \$199.95. Kate Sylvester 'Theo' trousers, \$355. R. M. Williams 'Cabarita' boots, \$635. Blue-striped cushion, \$229, from Imagine This. Stool, \$180, and glass cloche, \$60, both from The Bronte Tram. All other props, stylist's own. FACING PAGE Trenery 'Iconic' trench coat, \$299. Morrison 'Clara' dress, \$369. For stockist details, see page 139.



CLEAR THE AIR

DISTANCE LENDS A FRESH PERSPECTIVE.

Trenery 'Tweed' longline cardigan, \$179. We Are Kindred A-Line dress, \$289. Morrison 'Elka' scarf, \$149. For stockist details, see page 139.

Hair and make-up by Samantha Powell.

Carry with you the colourful elegance
of our beloved garden visitor

Fairy Wren Handbag

Showcases the
acclaimed artistry of Joy
Scherger, Australia's
premier wildlife artist

33cm wide
&
23cm high



Back View

Actual size of bag is approximately 23cm wide at the top x
33cm wide at the bottom x 23cm tall

Like a glittering jewel, the Fairy Wren brings an elegant grace wherever it goes. Now, it's sublime beauty inspires the "Fairy Wren Handbag," a stylish designer fashion accessory, exclusively available from The Bradford Exchange. Hand-crafted of soft, pebbled faux leather in a chic colour block of grey, black and sapphire blue, our "Fairy Wren Handbag" is a designer must have at a truly affordable price!

The front provides the perfect showcase for the prized art of Joy Scherger who introduces a pair of Superb Fairy Wrens savouring a quiet moment in their garden haven. A Red-Winged Fairy Wren joins them in the tranquil scene which continues on the reverse with another pair of Fairy Wrens bringing their sapphire brilliance to your own personal style! A locket-style heart charm etched with a Fairy Wren motif adds an extra designer touch. Double faux leather sapphire blue handles as well as a removable, adjustable cross-body strap create an accessory that is as functional as it is fashionable. A zippered main compartment, interior accessory pockets and metal feet complete the design.

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It MOVES!
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The Kitchen Capers Collector's Clock

**Showcasing the beloved
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Now, checking the time will be an absolute delight with the *Kitchen Capers Collector's Clock* from internationally famed artist Jürgen Scholz, known for his ability to capture the endearing antics of cute, curious kittens. The clock face boasts a colourful scene of kitten mischief sure to bring a smile, as six little charmers turn a kitchen upside down. Three more sculptural, hand-painted kitties add dimensional charm to the clock face and a fourth rides a replica "spoon" pendulum that moves back and forth as time ticks by and features the sweet sentiment, "Cats Leave Pawprints on Your Heart". This accurate, quality timepiece will be a purrfect addition to your home.

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distant beauty

FROM COPING WITH PLANE TRIPS TO DUAL-PURPOSE COSMETICS, JULIETTE WINTER SHARES TIPS FOR TRAVELLERS.

PHOTOGRAPHY GUY BAILEY STYLING PHOEBE McEVOY

With Australia blessed with a spectacular coastline, lush rainforests and rugged bush, it's no wonder we love exploring our vast landscape. Almost half of all Australians aged 14 and over took a short break last year, with rural destinations proving most popular among both country and city dwellers. According to a recent Roy Morgan survey, nearly one in five of us visited a national park or forest on our country escape because we yearn to get back to nature.

While spending time outdoors is uplifting in itself, a getaway is also a great opportunity to treat your body to a wellness boost. This could encompass anything from an oil-infused bath with a scented candle to a professional spa treatment. "Body and skin treatments help us unwind and release stress," says Sydney-based Emma Hobson of the International Dermal Institute and Dermalogica. "When we improve the quality of our skin, we improve our confidence — and feel more able to tackle daily challenges."

Start by learning to pack smart for your trip. First up, a face mist and cleansing wipes are essentials, whether you're road tripping or jetsetting. Melanie Grant, a skin specialist at the Double Bay Clinic in Sydney, says, "I also opt for dual purpose products like an exfoliating cleanser, a tinted moisturiser with broad-spectrum sunscreen, and an emollient-rich moisture balm that I can use as a night cream, an eye treatment and a lip balm."

Packing for a weekend can be tricky enough, but last year 5.5 million Australians embarked on a long-haul trip, which throws up a whole bunch of extra beauty hazards. "Our body likes a relative humidity of around 50 to 60 per cent," Emma says. "But a plane's environment resembles that of the desert." Which is why many of us exit the airport with varying degrees of dull skin and dry eyes.

Most skincare experts agree that layering is the best way to prevent dehydration while you're en route — a hydrating face mist and serum offer an instant moisture boost — but you'll need to add either an oil- or silicone-based cream to maintain hydration levels for longer. "Our hands and nails dry out too," Emma says. "You can use face serum on your hands as it will protect the nails from splitting. Then apply a hydrating hand cream to lock in the moisture."

Once you've reached your destination, jump in the tub and re-energise with a magnesium salt bath, suggests Michelle Reeve, the founder of Queensland-based spa Waterlily. "And take the opportunity during the soak to renew a jet-lagged complexion with a calming masque to pacify dry skin."

That may seem a lot to squeeze into your carry-on but most brands have travel-sized options (or you can always decant a little of what you already use into small plastic bottles). It's quality, not quantity that counts — in the words of Antoine de Saint-Exupéry, author of *The Little Prince*, "He who would travel happily must travel light."*

TRAVEL LIGHT

Shrink your bathroom cupboard into a travel bag — clockwise, from top left:

- Keep your travels snag-free with a mini emery board and tweezers like these stainless steel **Urban Beauty United Minnie Me's Mini Tweezer Set** (set of four tweezers, \$9).
- Add a protective barrier with a hydrating oil like **Natio Smoothing Face Oil** (15ml, \$19.95). Massage into damp skin, or add a few drops to a moisturiser.
- Holidays are about relaxing, not re-applying your make-up, so use a brilliant primer like **Laura Mercier Foundation Primer** (30ml, \$25) to keep everything in place through a day's sightseeing.
- Awakening weary travellers around the globe is the **The Aromatherapy Co. Therapy Range Jetlag Pulse Point** (15ml, \$14.95) that's rolled on your inner elbow or wrists to release rebalancing rosemary and geranium essentials oils.
- No beauty travel bag is complete without **Elizabeth Arden Eight Hour Cream** (50ml, \$25) that soothes, hydrates and protects skin and nails.
- A clever three-in-one for cheeks, lips and eyes, **Issada Mineral Baked Blush in Platinum Pink** (\$79) is infused with lavender, vitamin E and jojoba.
- Dot **Clinique Chubby Stick Cheek Colour Balm in Amp'd up Apple** (\$42) onto your cheeks and lips, and blend with fingers for a rosy glow.
- The fastest way to pack a beauty bag is to pick up a mini skincare kit. We love Dermalogica Skin Kits that include this **UltraCalming Cleanser** (50ml) in the UltraCalming Treatment Kit (five products, \$50).
- **SK-II Mid-Day Miracle Essence** (50ml, \$75) provides up to four hours hydration and can be spritzed over make-up.
- Apply **Aerin Rose Lip Conditioner** (10ml, \$45) for a subtle rose tint that will keep your lips smooth and supple while on the go.

For stockist details, see page 139.



Binchotan eye mask, \$24.95, from Saison. All-in-one bag, \$140, from Papier D'Amour. All other props, stylist's own. For stockist details, see page 139.



white magic

CHRISTINE REID SHOWS HOW
TO PERFECT THE CLASSIC BEAUTY
OF THE ALL-WHITE GARDEN.

THE WHITE GARDEN GARDENS

CLOCKWISE, FROM LEFT
Roses are intrinsic to white
gardens; *Viburnum sargentii*
'Onondaga' shows the effective
contrast of dark green foliage;
mexican tree daisies produce
masses of flowers in autumn
and early winter; 'Seduction'
is a popular rose choice; 'Iceberg',
the classic white rose; soften the white
impact with silver-leaved *Artemisia*
ludoviciana 'Valerie Finnis'; Lord
Howe wedding lilies are beautiful
and hardy. FACING PAGE The
'Frühlingsgold' shrub rose is
another lovely option.





The white blooms of these standard roses contrast with the dark green topiary and hedges underneath.

THE WHITE GARDEN

White flowers offer great value for gardeners.

- They combine happily with any other colour. Yet white also has sufficient impact to stand on its own or to act as a buffer between two colours.
- White also reflects light and therefore lightens the mood. Flowers that like shady conditions, from lily of the valley to rhododendrons, or spring-flowering shrubs, such as viburnums, brighten up areas under trees.
- The brilliance of white means that shapes and patterns of flowers are more intrusive in mixed plantings. Plants with strong silhouettes, such as lilies or camellias, stand out among darker colours. Flowers with a delicate appearance — gaura or thalictrum, for example — create misty effects.
- Green leaves make a dark foil for white flowers. Think of the perfection of the white camellia offset by its leaves. Also consider silver-grey foliage as an elegant backdrop for white flowers; the neutral colours create a sense of calm.
- Take care using white garden furniture. It can be glaring from afar, its brightness eclipsing other colours.

All-white schemes are one of the enduring classics of garden design. When perfected, the result is a dazzling array, with interplay between different shapes, sizes and textures of white-on-white flowers. Layers of interest also rely on background foliage of varied texture and form.

All-white plantings can be sustained through the seasons. The best plan is to have a new peak every three or four weeks, built around plants that flower almost continuously. Groundcover plants can range from the smallest spring bulbs — snowdrops if it's cold enough to grow them — and narcissus, through to violas and cushions of *Iberis sempervirens*. Stately agapanthus or Lord Howe lilies (*Diets robinsoniana*) are almost indestructible. And think of those tough, autumn-flowering bulbs that survive hot summers year after year — nerines and white belladonna lilies.

Annuals can also fit the bill, from alyssum to lobelia. Come the summer, white marigolds, nicotiana, white zinnias and white annual salvia can billow in the beds, but look equally attractive in pots or troughs. Taller annuals — cleome, cosmos, Queen Anne's lace, snapdragons — can soften any harsh corners and help create a romantic mood. With its large sprays of white flowers, the mexican tree daisy (*Montanoa bipinnatifida*) is great for covering a corner.

The two best complementary colours for background foliage in white gardens are dark green and silver-grey. Classic white flowers can look good in our strong light but are often too harsh on their own. A word of warning: too much white may be overload in a dry country garden where the flowers can look dusty and muddy. They need to be backed by a strong green from hedges or trees, or placed against grey walls or trellises painted sage green or grey.

Grey foliage can soften any overload. Tall branches of grey-green globe artichokes can offer colour support to a magnificent group of *Lilium regale*, or a scramble of white rose or clematis running up the branches of a silver-leaved pear. In a smaller space, combine silver- and grey-leaved herbs, such as santolina or lavender, with white annuals; underplant white roses with silvery lambs' ears (*Stachys byzantina*) or an *Artemisia* 'Powys Castle' or 'Valerie Finnis'.









And what white garden would be complete without a collection of roses? Perfumed and visible long after dusk, there is a wide selection, from the ubiquitous 'Iceberg' and 'Seduction', to sweetly scented David Austin roses such as 'Claire Austin', 'Winchester Cathedral' or 'Glamis Castle'. And it's impossible to ignore great ramblers like 'Rambling Rector', 'Wedding Day' and the wonderful *Rosa brunonii*.

White flowers on trees or shrubs with glossy, evergreen foliage are a stand-out. Think gardenias, camellias, choisya or the fabulous *Viburnum sargentii* 'Onondaga' — it's a look that never goes out of fashion.

The most influential of all white gardens was that at Sissinghurst Castle in the UK. Created in the 1930s by Vita Sackville-West and Harold Nicolson, the castle's stunning White Garden has been emulated by gardeners around the world ever since. *

planting guide

JULY MAY BE RUG-UP-AND-KEEP-WARM WEATHER, BUT THERE'S STILL LOTS TO PLANT IN THE GARDEN AS YOU PLAN FOR THE SEASONS AHEAD.

DESCRIPTION	HABIT	GROWING NEEDS	CLIMATE ZONE
Asparagus (<i>Asparagus officinalis</i>) Plant crowns (dormant roots) in winter at least 1m apart, in their own bed for ease of care and harvesting.	1m Spears quickly expand into tall feathery fronds if left unharvested.	 To allow plants to become established, wait for the third year to harvest.	CMTS
China rose (<i>Rosa 'Mutabilis'</i>) Other roses may be bare sticks now but 'Mutabilis' can flower in winter, especially in warm zones. Surround with narcissus or Iceland poppies for a cheerful display.	1.5m The single flowers change from yellow to crimson as they age.	 Prune this rose after flowering finishes in spring.	CMTS
Dwarf cleome (<i>Cleome 'Senorita Rosalita'</i>) Compact and almost thornless, this variety will provide months of mauve flowers that are sterile but attract beneficial insects.	30–60cm Ideal for containers or grow as an easy and colourful garden plant.	 Good drought and heat tolerance. Little maintenance needed.	CMTSTr
Grapes (<i>Vitis vinifera</i>) There are fruiting and non-fruiting grapes. Ornamental grapes offer fast summer shade over a pergola and bold autumn colour.	10m Train on a trellis, so fruit can be tended, protected and harvested.	 Prune fruiting varieties in winter.	CMTS
Hellebore (<i>Helleborus orientalis</i>) These long-lasting, delicate blooms light up a winter garden. Look for named varieties and choose white, pink, green or slate-toned flowers. Double forms also available..	40cm An attractive, leafy perennial to grow under trees or in a pot.	 Provide summer shade and regular water in warmer areas.	CMT
Japanese plum (<i>Prunus salicina</i>) For reliable fruiting, plant two plum varieties that flower at the same time, or select a multi-graft.	3–5m Small tree. Low-chill varieties are best for warmer areas.	 Choose a frost-free, sheltered position. Prune after harvest.	CMTS
NSW waratah (<i>Telopea speciosissima</i>) This evergreen native shrub blooms from late winter to spring with showy heads of red. Long-lasting cut flower.	2–4m Tall shrub. Keep compact by light pruning after flowering.	 Well-drained acidic soil is a must, as is low phosphorus fertiliser.	CMTS
Seedless Valencia orange (<i>Citrus x aurantium</i>, syn. <i>C. sinensis</i>) Crops from mid-winter. Fruit has few seeds and holds on the tree for months.	3–5m Apply citrus food in late winter and late summer for healthy growth.	 Good drainage vital for all citrus. Dwarf forms are ideal for pots.	MTSTr

KEY



Sun



Semi-shade



Shade

C = Cool climate M = Mediterranean T = Temperate S = Subtropical Tr = Tropical

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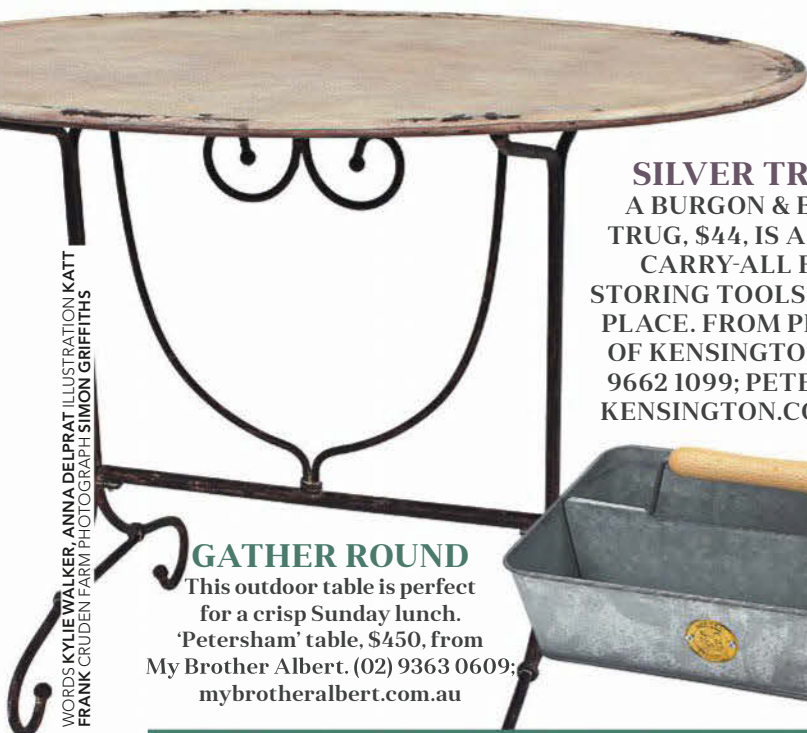


winter delight

PRETTY VIOLETS BRING BRIGHT BLUE BLOOMS TO THE GARDEN THROUGHOUT WINTER. CONSIDER, TOO, AUSTRALIAN NATIVE VIOLETS, WHICH MAKE GREAT GROUND COVER, FLOWERING PROFUSELY IN SPRING.

in the garden

Enjoy the delights of cool-weather gardening with these lovely items.



WORDS KYLIE WALKER, ANNA DELPRAT ILLUSTRATION KATT FRANK CRUDEN FARM PHOTOGRAPH SIMON GRIFFITHS

GATHER ROUND

This outdoor table is perfect for a crisp Sunday lunch. 'Petersham' table, \$450, from My Brother Albert. (02) 9363 0609; mybrotheralbert.com.au

SILVER TRAY
A BURGON & BALL TRUG, \$44, IS A NEAT CARRY-ALL FOR STORING TOOLS IN ONE PLACE. FROM PETERS OF KENSINGTON. (02) 9662 1099; PETERSOFKENSINGTON.COM.AU



WARM UP ENJOY COLD EVENINGS BY GATHERING AROUND A GIANT FIRE BOWL, \$350, FROM TERRACE OUTDOOR LIVING. (02) 9362 5196; TERRACEOUTDOORLIVING.COM.AU

NICE DIGS
MAKE LIGHT WORK OF GARDENING WITH THIS PRETTY TROWEL AND FORK SET, \$74.95, FROM HARDTOFIND.COM.AU



bird call

Create a nook for native birds in your garden with this Thoughtful Gardener bird house, \$29.95, from Schots Home Emporium. 1300 774 774; schots.com.au

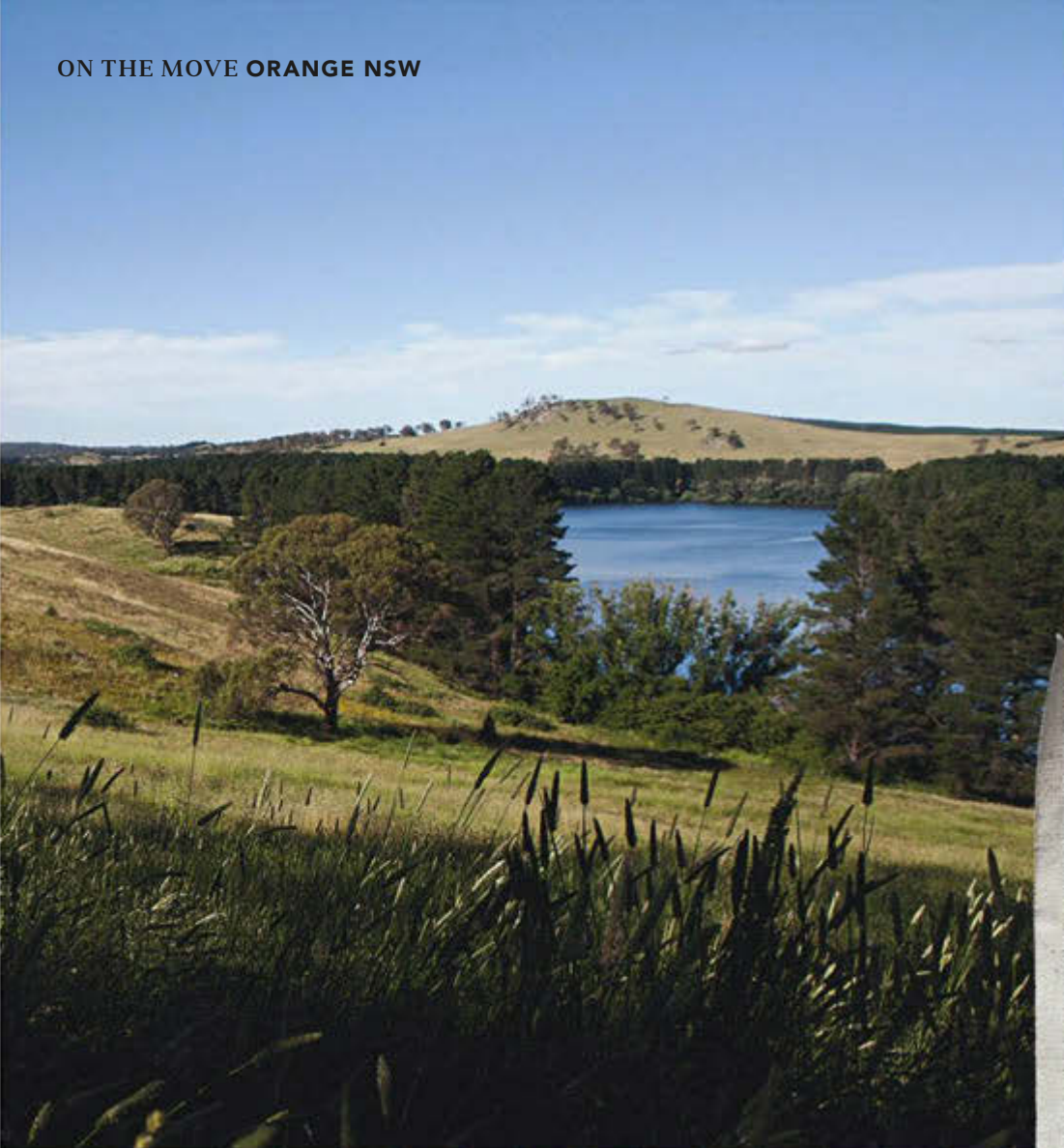


OPEN GARDEN

Victoria July 16-17 Discover Cruden Farm, the eight-hectare garden the late Dame Elisabeth Murdoch loved so much. Tour at 10am each day. 60 Cranbourne Road, Langwarrin, 10am-2pm. Bookings required. \$15, \$20 including tour. crudenfarm.com.au

Dame Elisabeth's legacy also continues with the Dame Elisabeth Murdoch Rose Mother's Day Appeal – host a garden party any time throughout the year to support the Murdoch Childrens Research Institute. Details at mcri.edu.au
Please send details of your open garden to austcountrystyle@news.com.au





Orange

FROM FINE FOOD TO AFFORDABLE HOUSING, THIS CITY IN NSW'S CENTRAL WEST IS VERY APPEALING FOR THOSE THINKING OF A MOVE TO THE COUNTRY.

A popular tourist destination about 3½ hours drive from either Canberra or Sydney (or a 45-minute flight from Sydney), much of what makes Orange attractive to visitors makes it a great place to live, too. With a rich history, thriving food and wine culture, and ongoing developments in the region supporting the job market, this city of about 40,000 people — and growing — has much to offer. In a 2014 survey compiled for Aussie Home Loans, 'Top 100 Suburbs for Family Living', Orange was named Australia's best regional spot. The list ranked suburbs and towns on a range of factors, including house prices and proximity to schools, health care and other facilities.

Known for its beautiful gardens and historic streetscapes, Orange was proclaimed a village in 1846. Over the next three decades, the area boomed during the NSW goldrush, then agriculture took over once more as the mainstay of the economy. Tourism is increasingly important to the city, and is famously produce-related — from FOOD Week in April to October's Orange Wine Week.

For more information, see visitorange.com.au

ORANGE IS PART OF EVOCITIES, A GROUP OF REGIONAL CENTRES IN NSW ENCOURAGING 'CITY CHANGES': VISIT EVOCITIES.COM.AU FOR INFORMATION ON JOBS, HOUSING AND MAKING THE MOVE.



TRAVEL TO AND FROM

Orange is 260 kilometres from Sydney and 283 kilometres from Canberra. Rex operates several 45-minute flights a day to and from Orange. For those with more time, trains travel several times a day from Sydney's Central Station; the trip takes 4 hours and 45 minutes. Coach services also operate from Sydney and Canberra.

PROPERTY

Property prices and rental are good value. Data compiled for realestate.com.au shows that, as of March this year, the median house price was \$340,000 — lower than the state median of \$545,000. Rentals are around \$240 a week for a two-bedroom unit. "We get so many people coming from the cities — prices here would seem unfathomable to someone from Sydney," says Doone Grist, a sales consultant with First National Williams Machin. Doone, who has been in Orange real estate for more than 18 years, says new residents are usually looking for two types of properties: small farms of 5–20 hectares, or classic Federation double-brick houses within walking distance of the CBD.





FROM FAR LEFT Lollie Redini was launched by chef Simonn Hawke in 2001; leafy greens and herbs outside The Agrestic Grocer with a sign for the coffee firm that supplies the café. FACING PAGE, CLOCKWISE, FROM TOP LEFT Suma Park Reservoir lies south-east of the city; owner Coco Pogonoski in Hawkes General Store; the road to Borenore, a village west of Orange.

good food and wine

Orange has much to offer food lovers.

- **Lollie Redini** A long-time leader on the Orange dining scene, this stylish award-winning restaurant celebrates local produce. 48 Sale Street. (02) 6361 7748; lolliredini.com.au
- **Racine Restaurant** Travel just outside Orange to enjoy chef Shaun Arantz's highly regarded menu. 42 Lake Canobolas Road. (02) 6365 3275; racinerestaurant.com.au. In town, the Racine Bakery sells sourdough bread, pies and pastries. 166B Summer Street. (02) 6361 4234.
- **Orange Region Farmer's Market** The market, open on the second Saturday of each month, and Orange Food Week, held in April each year, are great ways to explore the region's produce. orangefarmersmarket.org.au, orangefoodweek.com.au
- **The Agrestic Grocer** A popular café and providore on the edge of town. 426 Mitchell Highway. (02) 6360 4604; facebook.com/theagresticgrocer
- **Union Bank Wine Bar** A relaxed atmosphere and an excellent wine list featuring local labels and other boutique Australian wineries. 84 Byng Street. (02) 6361 4441; unionbank.com.au
- **Wineries** There are more than 30 wineries and cider makers in the area, including leading labels such as Philip Shaw Wines, Printhe Wines, Orange Mountain Wines and De Salis Wines. winesoforange.com.au

LOCAL KNOWLEDGE

SCHOOLS

There are plentiful educational options, with 13 primary schools in the city and six secondary schools, including the Anson Street School that caters for students from kindergarten to year 12 with moderate to severe disabilities. Orange is also home to a campus of Charles Sturt University, the University of Sydney's School of Rural Health and a large TAFE that offers a wide range of full-time study options and short courses. The Orange Regional Conservatorium has many solo and ensemble classes.

ATTRACTIONS

- **Orange Botanic Gardens** Home to the Heritage Rose Garden, the largest rose species collection in NSW. www.orange.nsw.gov.au
- Nearby towns and villages, such as Millthorpe (home to one-hatted Tonic Restaurant), Molong and Spring Hill, offer accommodation, restaurants and shopping.
- **Orange Regional Gallery** Focusing on Australian painting, ceramics and sculpture, the gallery has a strong collection. 149 Byng Street. (02) 6393 8136; org.nsw.gov.au.

SHOPPING

- **A Slice of Orange** A showcase for local food; also sells picnic hampers. 200 Anson Street. (02) 6369 0396; asliceoforange.com.au
- **Anything Grows** Plant nursery, florist and café. 54 Summer Street. (02) 6361 4333; anythinggrows.com.au
- **Hawkes General Store** Homewares, clothing, gifts — and great coffee, too. 46 Sale Street. (02) 6362 5851.
- **Jumbled Colourful** homewares, kitchen equipment, art and books. 202 Anson Street. (02) 6361 4447; jumbledonline.com



FOOD WEEK LUNCH

The Country Women's Association hall at Nashdale has now been the venue for eight Producers' Lunches — the annual event we host with the Orange Farmers' Market. This much-loved event in the FOOD Week calendar saw nearly 150 people sitting down to share a meal. Guests enjoyed a glass of Charles Sturt NV sparkling on arrival and met growers from the region at the market outside the hall. From Mandagery Creek venison to Palings Yard olive oil, producers of many varieties featured on organiser Cath Thompson's menu — and guests had the opportunity to buy the raw ingredients as they left the hall. It was a great day meeting new friends and old in a convivial setting.

CLOCKWISE, FROM LEFT Table setting at Nashdale Hall; from left, Rachel Whitley and Xanthe White from Wellington with Yael Grinham from Sydney; Cooper Charnock and Chloe Eccleston; produce stalls at the lunch; from left, Richard Dowling from Franklin Road Preserves with Libby and Ken Morgan from Morgant's Garlic; a plum and hazelnut cake made by lunch organiser Cath Thompson; autumn colour around Orange; the lunch menu; from left, Fresh Fodder's Fiona Schofield with Rachel Blanchard from Saltbird; an Orange landscape.



book club

REVIEWS ANNABEL LAWSON

Armchair travel through time and space for your enjoyment during the fireside season.

A KING IN HIDING

FAHIM WITH SOPHIE LE CALLENNEC AND XAVIER PARMENTIER, ICON BOOKS, \$19.99

Eight-year-old Fahim Mohammad left Bangladesh with his father. They ended up in France. His story is full of pain and eccentricity. But he was a chess prodigy. When he qualified for the World Open Under-13 Championship, he was without a visa and couldn't travel from Paris to Prague. Prime Minister François Fillon stepped in. I won't spoil it for you. Let's just say what followed was a knight's move.

VERY GOOD LIVES

J.K. ROWLING, SPHERE, \$22.99

When it comes to what publishers say about a book, there's one word that reviewers with a deadline have learnt to dread. It's 'sweeping', which translates as 'long'. Seven hundred pages, however excellent, take twice as long to read as 350. I predict that Rowling's latest offering, at a mere 70 pages, will be warmly welcomed. Illustrations fill half the pages and on those that have text there is plenty of white space. It's her Harvard commencement speech to graduates, given in 2008. She has two simple messages. One is that we should not fear failure. The other is a reflection on the power of imagination. Lack of it is creeping up on succeeding generations. A book to be passed around. Few words. Big impact.

THE MUSEUM OF THINGS LEFT BEHIND

SENI GLAISTER, FOURTH ESTATE, \$27.99

In Glaister's novel, the Vallerosans have been cut off from the rest of the world for centuries. Men think they run the country while women are, in fact, both the providers and the decision-makers. Two outside visitors inspect Vallerosan education, agriculture, finance and home affairs. Does Vallerosa need guidance from the modern world? Charming and provocative.

VERA

VERA WASOWSKI WITH ROBERT HILLMAN, BLACK INC, \$29.99

Vera, now 80, looks back on a life of extremes. A childhood in the Warsaw ghetto morphed into relative freedom as a journalist in Poland. Anti-Semitism escalated. She migrated to Australia, became a current affairs researcher in the ABC's golden era. Thrills and breakthroughs on *This Day Tonight* suited her kaleidoscopic personality. Hillman helps her to remember, tolerates her insults. Vera, one minute glorying in the pleasures of being too old for hesitation, the next hissing at the memory of those

nice suburban ladies who tried to tone her down when she first arrived here. Vera, in red chiffon, holding a fat cigar, glaring forth from the cover. No soft focus, no airbrushing. Vera, in her own words, "the enemy of wisdom".

RANSACKING PARIS

PATTI MILLER, UNIVERSITY OF QUEENSLAND PRESS, \$29.95

Envious of the 16th-century writer Montaigne's wise ruminations, Miller goes to Paris with her husband and tries to squeeze out a philosophy from her present and past — a childhood in the bush and adult years in the Blue Mountains. Her favourite authors — de Beauvoir, Rousseau, Stendhal and Annie Ernaux — pop up in her head. She imagines their reactions to what she's experiencing. It's a novel approach to the escape to Paris that Australian writers love so well. Miller marvels that Montaigne could have told the world so little about his wife and children. Her own musings constantly return to Anthony, Patrick and Matt, who are integral to her philosophical conclusions.

FIRST FLEET SURGEON: THE VOYAGE OF ARTHUR BOWES SMYTH

DAVID HILL, NATIONAL LIBRARY OF AUSTRALIA, \$44.99

In 1787, Smyth sailed to Botany Bay on the *Lady Penrhyn* as surgeon to the crew and 100 female convicts. His diary, well-preserved and illustrated with Smyth's excellent sketches and watercolours, inspired Hill to devote a book to the round trip. On board, Smyth struggled against ignorance. The sauerkraut that he believed would fend off scurvy was disdained. Once the ship had berthed, an advance party of ship's officers in elaborate livery was challenged by an Indigenous group to confirm their gender — which they duly did. Smyth's journey back included a 10-week stay in China. He died shortly after returning to England. *



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collectables

John McPhee evaluates readers' precious objects.

Q I would love some help with this piece (right) that was left to me by my grandmother. Helpfully, she attached a label telling me that it was bought as one of a pair by her mother from an antique shop, so I assume it was already an antique in the early 1900s. Unfortunately, the other one was broken. It appears to be made of crystal and you might think it is a vase, but it has holes all around the base of the upper part. Could it be a candle holder — though again, why the holes? Any ideas?

Jacqui Parker, Springfield Lakes, Queensland

Your painted glass object, the surviving one of a pair, was originally a lustre and would have been used as a candle holder. It was probably made in Bavaria where makers specialised in black glass, and elaborately painted and gilded examples. The holes originally had glass or crystal drops hanging from them. Lustres were placed on mantelpieces or sideboards to reflect and increase the amount of light in a candlelit room. They were used throughout the 19th century, but became superfluous after the advent of electric lighting. People still collect lustres, especially anyone wishing to authentically furnish an old house. An early 19th-century pair in original condition can bring as much as \$1000 — but, alas, your remnant is not in this league.



Q This jar with tongs was a wedding present that my grandparents received in 1910. Could you please tell me something about it — and what value it may have?

Julie Powell, Lynbrook, Victoria

There was a time when almost every home had a cruet set and a pickle jar on the dining table. In a wealthy household, these would have been made from fine china, glass and silver. However, the majority of tables were set with electroplated silver, like your pickle jar. It was made in Connecticut by the Forbes Silver Company, which was absorbed by Meriden Britannia in 1894. It is probable that this wedding present was produced not long before it was purchased in 1910. It would have been a typical and much appreciated gift. That the jar still has its tongs adds to its value.

TRAVEL COLLECTIONS

Collectors of travel-related items can spend huge sums on posters and vintage luggage. Classic Art Deco posters and matched sets of luggage by famous makers are highly sought after. However, there are less expensive items, such as menus from ship and plane travel, signs of various kinds, and even tickets, for enthusiastic collectors on smaller budgets. These historic items can evoke many memories. Who recalls the metal tokens used for travel on the Manly Ferry, or a Sydney or Melbourne tram ticket? All of these items remind us of times past and journeys we have made. They are well worth collecting.

AUCTIONS

- **12th Bush auction. Dirty Janes Emporium & Antique Market.** Like all country auctions, you never know what you may find at this one in Bowral, NSW. dirtyjanes.com
- **21st Australian Indigenous and Oceanic art. Mossgreen, Melbourne.** An auction for the specialist collector. mossgreen.com.au
- **21st Fine Asian, Australian and European arts and design. Sotheby's Australia, Sydney.** The best of antique decorative arts. sothebysaustralia.com.au
- **28th Fine furniture, paintings, decorative and Asian arts. Shapiro, Sydney.** Antique and vintage items. shapiro.com.au

If you have a precious (or simply mysterious) object that puzzles you, send your inquiry, along with a colour print or high-resolution digital image, your suburb or town, and your daytime telephone number, to Collectables, *Country Style*, Locked Bag 5030, Alexandria, NSW 2015, or send an email to Greg Taylor at greg.taylor@news.com.au. The photographs must be clear and show the whole object against a white background. Photographs will not be returned, even if they are not published.

stockists

WHERE TO BUY PRODUCTS FROM THIS ISSUE.

Aerin 1800 613 783 esteelauder.com.au **Ampersand Café & Bookstore** (02) 9380 6617 cafebookshop.com.au **Andrew Wilson Antiques** (03) 9510 5205 wilsonantiques.com.au **Bev's Remnant House** (02) 9310 1868 bevremnanthouse.com.au **Bianca Lorenne** 1800 705 393 biancalorenne.com.au **Bonnie And Neil** (03) 9384 2234 bonnieandneil.com.au **Clinique** 1800 556 948 clinique.com.au **Cotton On** 1800 420 176 cottonon.com.au **Cultiver** cultiver.com **David Lawrence** 1800 100 366 davidlawrence.com.au **Dermalogica** 1800 659 118 dermalogica.com.au **Dinosaur Designs** (02) 9698 3500 dinosaurdesigns.com.au **Domayne** 1800 366 296 www.domayneonline.com.au **Doug Up On Bourke** (02) 9690 0962 douguponbourke.com.au **E Casa** (03) 5348 1802 ecasadaylesford.com.au **Elements I Love** (02) 9560 3067 elementsilove.com **Elizabeth Arden** 1800 015 500 elizabetharden.com.au **Everyday Cashmere** (02) 9417 3813 everydaycashmere.com **Fanuli** (02) 9908 2660 fanuli.com.au **Flannel** (08) 9335 1828 flannel.com.au **Hale Mercantile Co.** (03) 9939 1267 halemercantileco.com **Hard To Find** hardtofind.com.au **Heatherly Design** (03) 5772 2089 heatherlydesign.com.au **HouseHold Linens** (02) 9362 9033 household-linens.com **Imagine This** (02) 9327 6713 imagine-this.com.au **In Bed** inbedstore.com **In The Sac** (02) 8323 5789 inthesac.com.au **Issada** (07) 3904 2288 issadacosmetics.com **Izzi & Popo** (03) 9696 1771 izzilandpopo.com.au **Jardan** (02) 9663 4500 jardan.com.au **Jigsaw** 1800 621 757 jigsawclothing.com.au **K7 Vintage at Chapel St Bazaar** (03) 9529 1727 k7.net.au **Kabinett** (03) 5422 6695 kabinett.com.au **Kate Sylvester** +649 845 2669 katesylvester.com **Koskela** (02) 9280 0999 koskela.com.au **Laura Kincade** 02 9667 4415 laurakincade.com **Laura Mercier** (02) 9315 9413 lauramerciertrimex.com.au **Linen & Moore** (03) 9419 6800 linenmoore.com.au **Lion's Den Antiques** (02) 8004 8974 lionsdenantiques.com.au **Loom** (03) 9510 3040 loomrugs.com **Lukey's Boat Hire** www.lukeysboathire.com.au **Lumu** 0427 427 752 lumuinteriors.com **Manon Bis** (03) 9521 1866 manonbis.com.au **MCM House** (02) 9698 4511 mcmhouse.com **Mitchell Road Antique & Design Centre** (02) 9698 0907 mitchellroad.wordpress.com **Mokum** 1800 123 705 jamesdunloptextiles.com **Montreux** (03) 9510 9100 montreux.com.au **Morrison** (08) 9335 7200 morrisonshop.com **Murobond** 1800 199 299 murobond.com.au **Muster Life-styling** (03) 9041 8757 musterlifestyling.com.au **My Brother Albert** (02) 9363 0609; mybrotheralbert.com.au **Natio** (03) 9415 9911 natio.com.au **OnceWas** (03) 8379 4399 oncewas.com.au **Ondene** (02) 9362 1734 ondene.com.au **Orient House** (02) 9660 3895 orienthouse.com.au **Paper2** (02) 9318 1121 paper2.com.au **Papier D'Amour** (02) 9362 5200 papierdamour.com.au **Parterre** (02) 9363 5874 parterre.com.au **Peters of Kensington** (02) 9662 1099; petersofkensington.com.au **Pottery Barn** 1800 232 914 potterybarn.com.au **Provincial Home Living** 1300 732 258 provincialhomeliving.com.au **R M Williams** (08) 8259 1007 rmwilliams.com.au **Radford Furnishings** (03) 9818 7799 radfordfurnishings.com.au **Robyn Cosgrove** (02) 9328 7692 robyncosgrove.com **Safari Living** (03) 9510 4500 safariliving.com **Saison** (03) 9078 3747 saison.com.au **Scarlet Jones** (03) 9882 4995 scarletjonesmelbourne.blogspot.com.au **Schots Home Emporium** 1300 774 774; schots.com.au **Seasonal Concepts** 0430 044 383 seasonalconcepts.com.au **Serenity Fedele Upholstry** (02) 9564 3311 serenityfedeleupholstry.com.au **Sheridan** 1800 625 516 sheridan.com.au **SK-II** 1800 012 169 sk-ii.com.au **Spence & Lyda** (02) 9212 6747 spenceandlyda.com.au **Terrace Outdoor Living** (02) 9362 5196 terraceoutdoorliving.com.au **The Aromatherapy Co** 1800 104 029 aromatherapycompany.co.nz **The Bronte Tram** (02) 9389 1337 facebook.com/thebrontetramsydney **The Cooks Co-op** 0419 870 099 cooksco-op.com **The Country Trader** (02) 9698 4661 thecountrytrader.com.au **The Iconic** 1300 668 345 theiconic.com.au **The Lost and Found Department** 0414 474 686 thelostandfounddepartment.com.au **The Shelley Pantan Store** (03) 9533 9003 shelleypantan.com **The Works** (03) 9810 6600 bedbathtntable.com.au **Thonet** 1800 800 777 thonet.com.au **Trenery** 1800 801 911 trenery.com.au **Urban Beauty United** urbanbeautyunited.com **Warwick Fabrics** 1300 787 888 warwick.com.au **Waverley Antique Bazaar** (03) 9560 4284 facebook.com/waverleyantiquebazaar **We Are Kindred** 0425 315 425 wearekindred.com.au **Wellies Online** (03) 9588 1968 wellies.com.au **West Elm** 1800 239 516 westelm.com.au

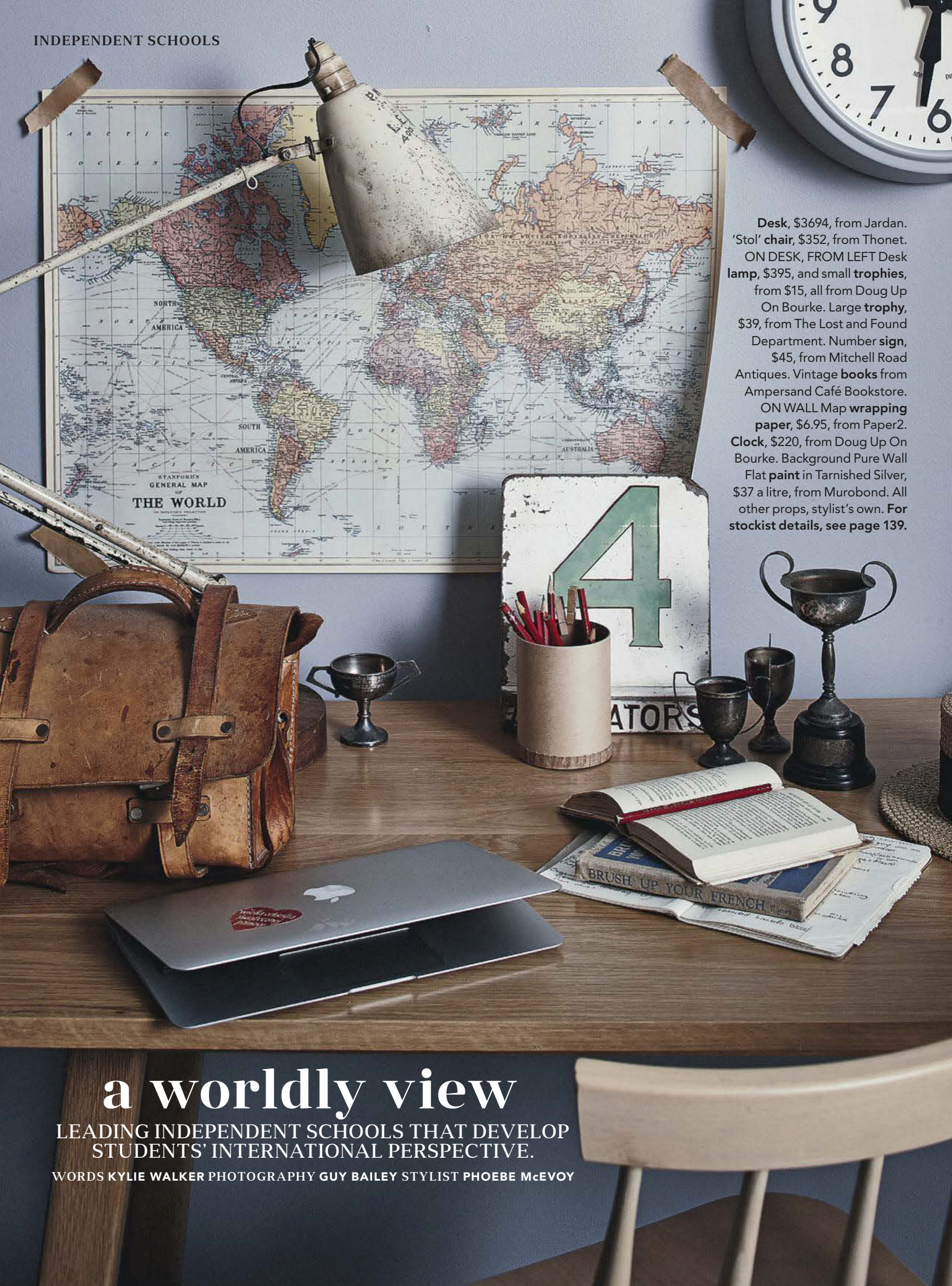


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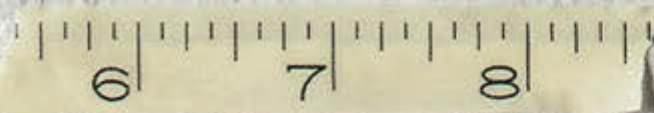


Desk, \$3694, from Jordan.
'Stol' chair, \$352, from Thonet.
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lamp, \$395, and small trophies,
from \$15, all from Doug Up
On Bourke. Large trophy,
\$39, from The Lost and Found
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Amperand Café Bookstore.
ON WALL Map wrapping
paper, \$6.95, from Paper2.
Clock, \$220, from Doug Up On
Bourke. Background Pure Wall
Flat paint in Tarnished Silver,
\$37 a litre, from Murobond. All
other props, stylist's own. For
stockist details, see page 139.

a worldly view

LEADING INDEPENDENT SCHOOLS THAT DEVELOP
STUDENTS' INTERNATIONAL PERSPECTIVE.

WORDS KYLIE WALKER PHOTOGRAPHY GUY BAILEY STYLIST PHOEBE McEVoy



NSW INTERNATIONAL GRAMMAR SCHOOL

This coeducational secular school in inner Sydney has, despite its name, few international students. Rather, it caters for local students with a strong interest in languages and in understanding other cultures. All students study a second language from preschool to year 10, with options including French, German, Italian and Japanese. Students also study a third language, either Spanish or Mandarin Chinese, in years 7 and 8. Immersion language camps, excursions and visits to cultural festivals give students intercultural learning experiences, while the school also has a strong international exchange program with schools in France, Italy, Germany, China and Spain.

Years *Preschool–12 Boarding* No 4 Kelly Street, Ultimo, NSW.
(02) 9219 6700; igssyd.nsw.edu.au

MLC SCHOOL

A school for girls established in 1886, MLC has a strong International Baccalaureate (IB) program, with students consistently achieving results among Australia's best. The school emphasises that it considers both the HSC and the IB to be excellent programs, with the dual offerings making it possible for students to choose a path in years 11 and 12 that best suits their learning style. It is compulsory for all students to study a foreign language from year 7 to year 10, while a second language can be studied from year 9.

Years *Pre-kindergarten–12 Boarding* No Rowley Street, Burwood, NSW.
(02) 9747 1266; mlcsyd.nsw.edu.au

REDLANDS

More than 30 different nationalities are represented at this coeducational grammar school on Sydney's north shore. Redlands was the first school in NSW to offer the IB, more than 25 years ago. It has a strong language program, which starts with French at preschool level through to year 2, and

continues with Spanish from year 3. In the secondary school, HSC language options include Japanese, Chinese and Latin. IB students also have many language choices.

Years *Preschool–12 Boarding* No 272 Military Road, Cremorne, NSW.
(02) 9909 3133; redlands.nsw.edu.au

TRINITY GRAMMAR SCHOOL

An Anglican school established in 1913, Trinity's IB results in 2014 were among the best in Australia. For those students aiming to continue on to university, the school aims to prepare them for studies in Australia or overseas. This includes offering the choice of the HSC or the IB in years 11 and 12. Students choosing the HSC path can study several languages, including Mandarin Chinese, Classical Greek, French, German and Latin.

Years *Prep–12 Boarding* From year 7 119 Prospect Road, Summer Hill, NSW.
(02) 9581 6033; trinity.nsw.edu.au

QUEENSLAND

THE GLENNIE SCHOOL

Founded in 1908, this Anglican girls school in Toowoomba offers students a challenging and rewarding French immersion program. French is offered to students in junior years, and from years 8 to 10, the program sees students taking almost 60 per cent of their subjects in French to maximise their language fluency. Japanese is also offered at the school, and trips are organised to both Japan and France.

Years *Kindergarten–12 Boarding* From year 6 246 Herries Street, Toowoomba, Queensland.
(07) 4688 8888; glennie.qld.edu.au

SOUTH AUSTRALIA WESTMINSTER SCHOOL

Set on 23 hectares south-west of Adelaide, Westminster is a Uniting Church coeducational school. It prides itself on an international outlook, offering many exchanges and tours. Languages are a significant part of the curriculum, with German, Japanese and Mandarin Chinese offered from primary school to year 12.

Years *Early Learning–12 Boarding* From year 7

Alison Avenue, Marion, South Australia.
(08) 8276 0276; westminster.sa.edu.au

VICTORIA

MENTONE GIRLS' GRAMMAR SCHOOL

Mentone places an emphasis on a globally-aware education, not only to help students learn about other cultures, but also to develop ethical and moral thinking about international issues. This is reflected in a junior curriculum that encourages intercultural respect, while in the senior school girls can engage in subjects such as global politics. The school offers four languages — Japanese, German, French and Mandarin Chinese.

Years *Kindergarten–12 Boarding* No 11 Mentone Parade, Mentone, Victoria.
(03) 9581 1200; mentonegirls.vic.edu.au

WESTERN AUSTRALIA SCOTCH COLLEGE

Established more than 110 years ago, Scotch is a progressive school that intends to develop boys "who will become valued members of the global community". It offers the IB program at three levels, catering for students from the age of five through to senior school, where students can also choose the WA Certificate of Education. Languages available include French, Indonesian and Spanish. Students can also undertake international travel for sport, languages and volunteer projects.

Years *1–12 Boarding* From year 7 76 Shenton Road, Swanbourne, WA.
(02) 9383 6800; scotch.wa.edu.au *

THE IB PROGRAM

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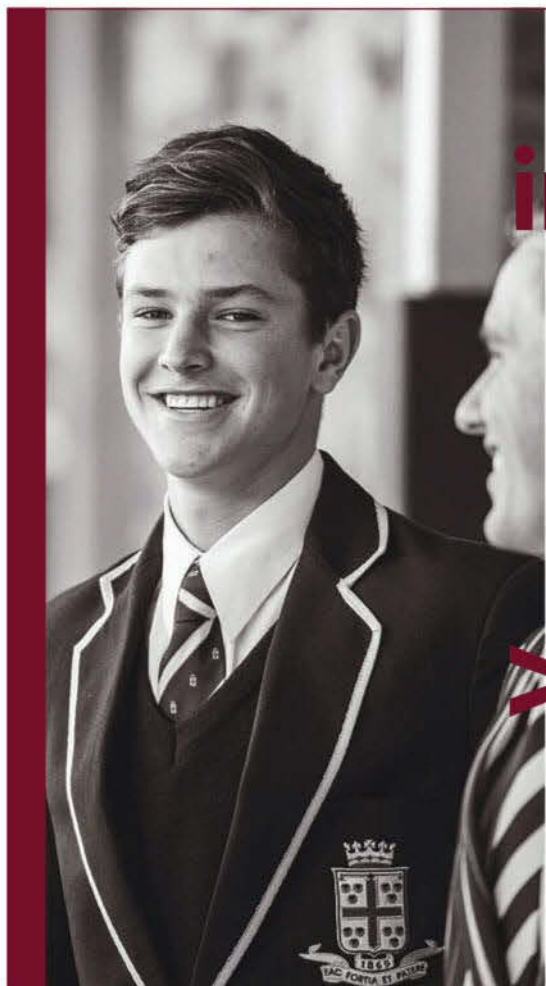
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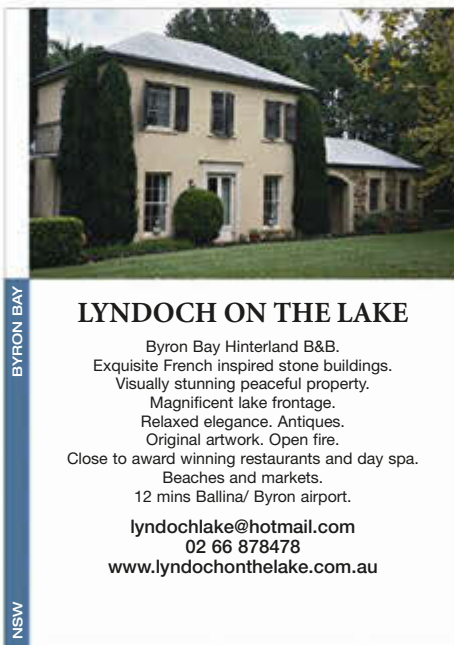
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"I think jellies are on the threshold of a comeback."

buried by treasures

Rob Ingram unleashes a history of cooking gadgets from under the kitchen sink.

Well, that's that, then. The carpenter has been and the job is viable. So now the extension can begin. Nothing we'll need council approval for, or even the blessing of the National Trust. But we'll certainly be the envy of everyone we know. We're extending the Cupboard Under The Sink.

I suspect we're not alone in the fact that our cupboard under the sink is to vintage kitchenalia what the British Museum is to Egyptian and Greek civilisations. The US has the entire history of America in its Smithsonian Institute, Italy has the world's greatest collection of medieval and Renaissance paintings in its Vatican Museums, and we have the definitive retrospective of kitchen thingamebobs in the Cupboard Under The Sink. In an age of high-tech, we have a vast repository of things as low-tech as the gem scone iron, the apple corer and the entire evolution of the pressure cooker.

"What say we take out the drawers next to the Cupboard Under The Sink?" suggested the builder.

"You'd have to leave the Third Drawer Down," we chorused merrily. "It contains the valves for the pressure cookers, the garlic press and the handle for the Can-o-Mat. Hang on, the gem scone recipe is in there, too."

"Fancy him not knowing about Third Drawer Downs," we clucked after he left. "Or is it Third Drawers Down?" The Great Cupboard Extension Project came about after I ill-advisedly opened the door recently. An entire percussion section of metal implements dating back to the pre-electric jaffle iron came cascading out, blocking all human access to the sink and bench.

I can't actually remember what I was looking for in there. But if it

was my sanity, I would have been sorely disappointed. It was a lunatic time capsule. "Why do we have a pineapple-shaped mould?" I asked. "Have you ever seen a recipe for pineapple terrine?"

"It's a *jelly* mould," she snapped. "And I think jellies are on the threshold of a comeback."

Mandolins seem to have also made something of a comeback, but we have the original K-tel model, plus patty pans, dippers and potato ricers. There were ice-cream scoops, an apple corer, and salad spinners through the ages.

Timers. We've got timers in the Cupboard Under The Sink. From the egg-boiling hourglass through to the tomato clockwork twist technology. Whisks, slotted spatulas, strainers, drainers. Plastic ice-cube trays, a ceramic salt cellar and one of those leather lasso jar-lid openers.

Investigation of the spill suggested that the top stratum of our culinary archaeology comprised objects as recent as the electric carving knife and the breadmaker.

The Chosen One was unabashed. "I *like* using those traditional old tools," she protested. "Remember in *Walden*, Henry David Thoreau asks, 'Shall we forever resign the pleasure of construction to the carpenter?' Cooking's like that, too. Old skills, old utensils, old gadgets. Knowing that you're constructing a meal through honest sweat and toil. That's the real satisfaction."

Well, we're leaving the pleasure of construction of the New Big Cupboard Under The Sink to the carpenter. But we've learnt another lesson, too. You don't need to pull on your boots for a trip down Memory Lane. Just pull on the handle of the Cupboard Under The Sink. *

The Country Squire column has appeared in every issue of *Country Style* since its inception 26 years ago. Rob Ingram lives in a former courthouse, police station and jail in the NSW central west village of Cobbora near Dunedoo — as he says, "it's better to do time in my jail than somebody else's".

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